

Saveur 100
Readers' Edition

OUR ANNUAL GUIDE TO THE WORLD'S BEST FOODS

SAVEUR

Savor a World of Authentic Cuisine

THE SAVEUR **100**

Our readers share their favorite ingredients, chefs, tools, tips, and more. Plus: **52 recipes you can't live without**

PAGE 16



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NUMBER **126**
JAN/FEB 2010
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► THE CADILLAC OF CROSSOVERS

Intuitive technology abounds with available features like front and rear ultrasonic parking assist, a pop-up touch-screen navigation* system, and a 10GB hard drive that can store your favorite music. While available elegant details such as real Sapele wood accents, well-placed ambient lighting, and French stitched leather seating surfaces complete this refined statement. Introducing the new standard for luxury crossovers, the all-new 2010 Cadillac SRX. Starting at \$34,155.[†] As shown \$42,155.[‡]

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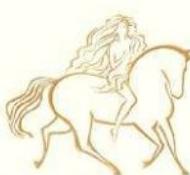
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THE GOLDEN MOMENT.

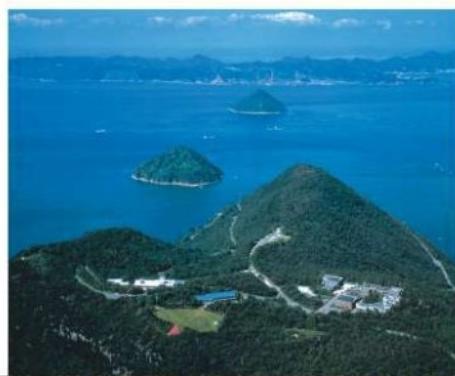

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VISIT KAGAWA IN 2010

WHY YOU SHOULD SEE ONE OF SOUTHERN JAPAN'S GEMS NOW



DIVERSE NATURAL BEAUTY

Hundreds of islands dotting a tranquil sea gently host old fishing hamlets, contemporary art, ancient pilgrimage trails, stunning modern architecture, and,

oh yes, bowls and bowls of chewy, irresistible noodles. Sitting across the Seto Inland Sea from Japan's main island of Honshu, Kagawa is an authentic slice of Japan delightfully off-the-beaten tourist trail but easily accessible by high-speed rail.

Visitors immediately sense the region's deep history. Pilgrims still arrive to follow an arduous seven-hundred-mile-plus route inspired by a Buddhist priest—and Kagawa native son—over a thousand years ago. The ruins of a powerful warlord's castle still stand. And then there's the enchanting Seto Inland Sea.

Kagawa encompasses numerous islands—some no larger than a few boulders, others home to thousands—which have long been a historic Japanese crossroads. They're also home to breathtaking hidden coves, a sandy coast, dramatic gorges, and mountains blanketed with dense green forest; pristine nature protected as Japan's first national park.

From their many harbors, fishermen sail each morning to reel in sea bream, a traditional local catch revered as "the king of fish" in Japan.

THE FACTS

Udon Day

July 2, 2010

Setouchi International Arts Festival

July 19 – October 31, 2010

<http://setouchi-artfest.jp/en>

Benesse Art Site Naoshima

Year-Round

<http://www.naoshima-is.co.jp>

ARTFUL DISCOVERIES

On Naoshima Island, you'll encounter the world-renowned Benesse Art Site Naoshima, a captivating array of sculpture collections housed in a vibrant modern museum, and the Art House Project—permanent installations dramatically set inside vacant traditional farmhouses and fisherman's houses. And on the main island of



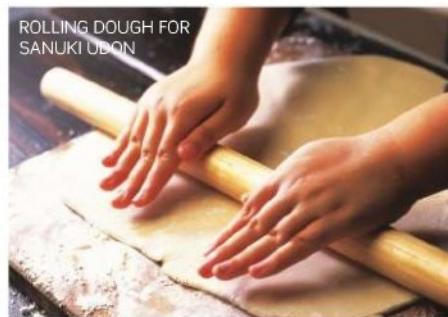
ZENTSUJI TEMPLE

Shikoku, of which Kagawa occupies a part, you'll find the Isamu Noguchi Garden Museum in an idyllic rural setting, featuring the stunning work of one of Japan's most important sculptors and landscape architects.

Other islands of Kagawa will soon host contemporary art as well during the upcoming **Setouchi International Arts Festival 2010** ("Setouchi" is Japanese for Seto Inland Sea). Billed as a "hundred day art and sea adventure," the festival runs from July 19 to October 31, 2010. It aims to infuse the region with global art and architecture and inspire collaborations between residents and creators. Accomplished artists from around the world will construct site-specific installations on seven islands plus the city of Takamatsu, using existing elements in the region and conjuring new ones as well. Traditional houses, the natural landscape, and even an old oil refinery will all be incorporated into this series.

NOODLE CULTURE

Besides appreciating art for the eyes, you can also appreciate Kagawa's edible variety, in the form of its celebrated noodles. Called **Sanuki udon**, these thick, chewy noodles, served hot or cold, draw streams of fans from across Japan. Sanuki udon vendors can be found on almost every city block—there are hundreds of them—where cooks mix a dough of water, salt and wheat flour each morning, knead it out by hand, and prepare for the day's hungry visitors.



Special "udon taxis" ferry visitors to the city's top-rated restaurants, some of which serve their noodles from communal, washtub-size wooden vats. These dense, white noodles are so beloved they're even honored on their own festival day—every July 2—with ceremonies at major shrines in Takamatsu, the capital city of Kagawa. Every citizen of Kagawa is said to consume over two hundred bowls of udon a year, on average. You'll understand the reason only when you visit this amazing corner of Japan.



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SAVEUR

SPECIAL ISSUE

The Saveur 100 Readers' Edition

We asked for your ideas, your inspirations, your favorite food finds. And you answered, from every corner of the world, on every imaginable culinary subject, from family recipes to treasured cookbooks to time-honored tips. The result is a SAVEUR 100 unlike any other. Thanks to you, this year's roundup is richer, tastier—and bigger—than ever. The feast starts on page 14.



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Cover Crabs and spaghetti. PHOTOGRAPH BY MICHAEL KRAUS

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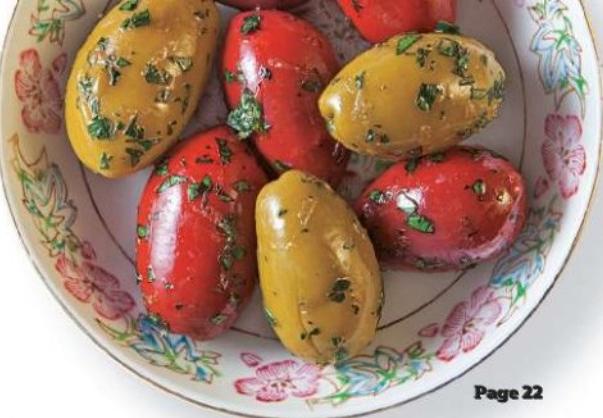
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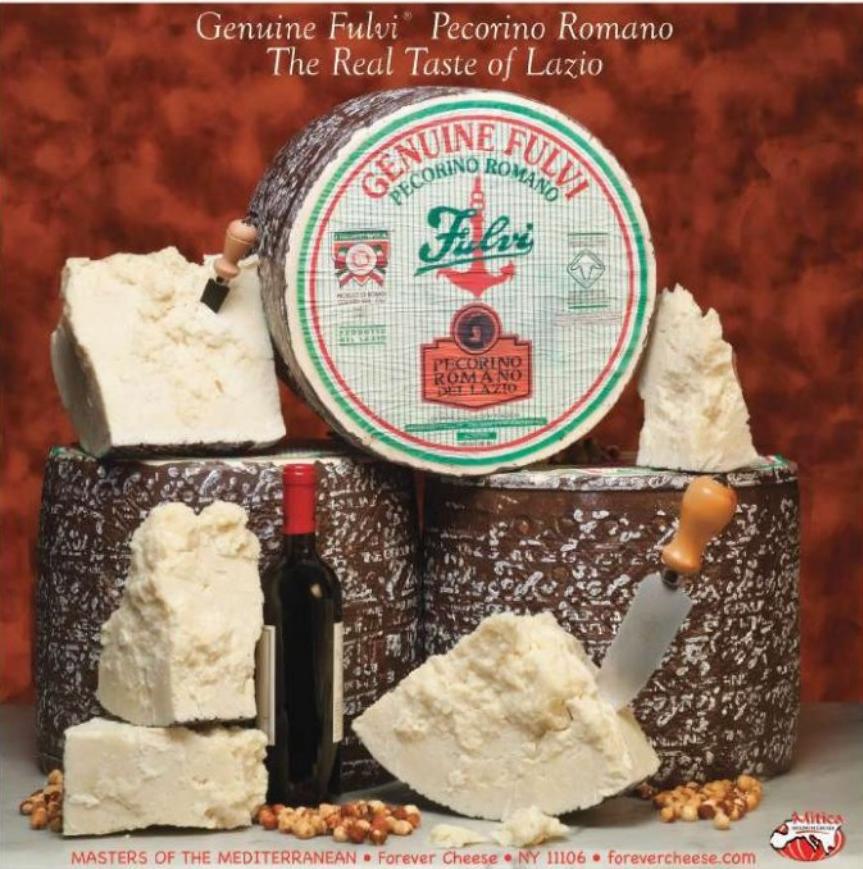
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The 2nd Annual
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This January and February, we're cleaning out our pantries once again for the SAVEUR Foodie Giveaway! Each week we'll be giving away several of our favorite foodie items.

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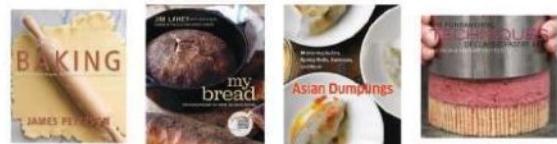
Outfit the kitchen...



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All entries must be submitted by 5:00 PM EST on 2/26/2010. Winner will be chosen randomly from all eligible entries. Winner will be notified by email or phone. No purchase necessary. Must be a legal resident of the United States to enter. For full rules, visit saveur.com/foodierules.

FIRST

Getting to Know You

For this year's SAVEUR 100, we tapped our greatest natural resource

THE IDEA FOR A Readers' Edition of the SAVEUR 100 started small. Some time back in 2008, as the other editors and I began collecting submissions from writers for last year's annual roundup of great food finds, Todd Coleman, our executive food editor, suggested that we think of a way to get readers more involved. So, we placed an ad on Saveur.com asking people to send in proposals for a "101st item," which we'd publish online. We could hardly have prepared ourselves for the response: hundreds of terrific entries came pouring in. Some described a favorite kitchen tool, others a restaurant or

a chef, still others a family recipe or a cooking tip. Many were short and succinct; some were dissertations. But here's the best part: almost all of them—including the winning entry, for parchment paper, which was submitted by Phyllis Ostrofsky, from New York City—taught us something we didn't already know. Clearly, we were onto something.

Ever since that experiment, I'd been wanting to find a way to take the idea further. I wanted to tap into all the amazing food knowledge I knew our readers had. Why should a cooking publication be a one-way street, with information dictated by a small

crew of largely Manhattan-based magazine editors? Why shouldn't it be a dialogue within a great, worldwide family of food lovers? Why shouldn't we open up the field? Well, that's just what we did.

Starting in July 2009, the word went out in our pages and online: this year's SAVEUR 100—our 12th installment—would be generated entirely by readers. We asked you to tell us in a letter or through our website, in 1,000 words or fewer, about your favorite person, place, or thing in the world of food. No sooner had the first few dozen entries come in than we knew this was going to be a great

Mon. 11:13 a.m.

French tips

Wed. 3:21 p.m.

Italian leather

Fri. 12:05 p.m.

Swedish massage



list. Here were ideas from all over the country and from abroad that made us want to experience firsthand the things our readers were telling us about. A church supper in Cincinnati that's been serving homemade ravioli for the past century? We're there! (See number 70.) A mother's recipe for real Hungarian chicken paprikash? Oh, yes. (See number 92.) A Japanese knife that looks like a cleaver and shaves paper-thin slices every time? Where can I get one? (See number 88.)

Many of the submissions were engaging stories unto themselves—of reconnecting with the foods of a country left behind, of bonding in the kitchen with a mother or a father or a grandparent, of discovering an influential chef. A few were heartfelt odes to a single ingredient that opened a reader's eyes to new ways of cooking and eating: the mellow taste of a roasted radish, maybe (see number 51), or the salty bite of Italian lupini beans (see number 32). Some of my favorite entries were the shortest ones: "Here's a recipe for chocolate gravy you've got to try!" wrote Bonnie Ragan of Rohnert Park, California. Try it we

TODD COLEMAN



A note from contributor Sissy Carter, of Gatesville, Texas, to deputy editor Beth Kracklauer.

did (see number 48), and we saw right away how on the money Bonnie was.

Narrowing the list down from a total of 1,354 entries to 100 finalists wasn't easy; at times it was like pulling teeth. That's how good your ideas were. Even after we'd gotten the list down, the prospect of having to squeeze all that excellent stuff into the 40 or so pages we usually devote to the 100 was even more difficult. So, we decided, once again, to try something new. For the first time, we've dedicated virtually the entire magazine to the *SAVEUR* 100, and we've included more recipes than ever (in fact, at 53, we've set a new record for number of recipes in any issue of the magazine).

Talking with our reader-contributors over the past few months—to get a clarification on a recipe or just to satisfy our hunger for more details and background—has been fun and enlightening. Some of you, like reader Sissy Carter (see number 14), have even become pen pals. The whole experience has reminded us that we at *SAVEUR* are not just givers of information; we're part of a conversation.

—JAMES OSELAND, *Editor-in-Chief*

Sat. 2:38 p.m.
Texas hospitality



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THE SAVEUR 100 READERS' EDITION

You've raised the bar, dear readers. The SAVEUR 100, our annual, randomly ordered list of outstanding foods, drinks, people, places, and things, is always our favorite issue of the year, but this one takes the cake—and pretty much every other delicious thing you can think of. We received more than a thousand entries from you, all told, from every corner of the globe, covering everything from knife sharpeners to quail eggs. Your response blew us away, as did your passion for food, your love of tradition, and your insatiable curiosity. This is the most inspiring SAVEUR 100 yet, the product of real-world cooks with really good ideas. Think of it as a great big communal feast where you're the guest of honor! —*THE EDITORS*

A selection of this year's SAVEUR 100 items and some of the readers who submitted them. We received 1,348 entries from readers in 18 countries and 48 states of the United States.





1

PAN CON TOMATE

The name translates as bread with tomato, and that's basically all it is. But what a combination! *Pan con tomate* originated in northern Spain, in the region of Catalonia. There, it's known as *pa amb tomàquet*, and it's usually eaten at lunch or dinner, as a light side dish. But down south in Andalusia, where I discovered it while working as an English teacher in the city of Cadiz, it's more often eaten in the morning, and it's a hearty and luscious food. When I make *pan con tomate* Andalusian style, I use the largest holes on a box grater to get at the juicy meat of a beefsteak tomato, discarding most of its skin as I go. I rub pieces of toasted baguette with a clove of garlic and drizzle them with olive oil, and I spoon the sweet grated tomato onto the bread and sprinkle sea salt over the top. Then I sit down with my cup of *café con leche* and enjoy. I can't think of a better way to start the day. (See page 86 for a recipe.) —Tamar Romero Marino, San Sebastián, Spain



2

EGGS FROM YOUR OWN CHICKENS

CLOCKWISE FROM LEFT: BARBARA RIES; MICHAEL KRAUS; ANDRÉ BARANOWSKI (3)

Every day, the hens my mom and dad (above) keep in a coop in our backyard spend hours pecking at miner's lettuce and digging for worms, and in the morning, they each leave one perfect, oval egg in the nesting box for us to pick up just in time for breakfast. There is nothing more satisfying than finding a still-warm egg and cracking it into a hot pan with a bit of olive oil. The iridescent white and the vibrant orange yolk shine and sizzle, and the egg begs for nothing but a grinding of pepper. My parents have named their hens. It's hard to keep those names straight, but, boy, are my mom and dad ever grateful for the work they do for them.

—Deborah Lehmann, Portola Valley, California

3

PACIFIKOOL HAWAIIAN GINGER SYRUP

I first tasted PacifiKool Hawaiian Ginger Syrup at a farmers' market on Oahu; one of the vendors added a drizzle of it to seltzer to make a sort of impromptu ginger ale. *Zing!* One sip snapped me to attention. Soon I was using it all the time. Now I put a splash of the syrup into my stir-fries, I add it to my marinades, and I spike my cocktails with it. No matter what I'm making, it always reminds me of Hawaii.

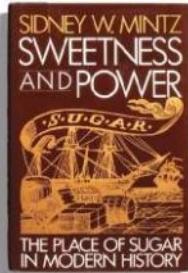
—Robin Kanno, San Ramon, California

Below, a dark and stormy cocktail (see page 88 for a recipe), a coconut ginger cake, and ginger-teriyaki glazed chicken (see page 92 for a recipe), all made with ginger syrup.

4

SWEETNESS AND POWER

I first read Sidney Mintz's *Sweetness and Power* (Penguin, 1985) while studying at the London School of Economics, and it revolutionized the way I think about



food. By documenting, in fascinating detail, how sugar became a source of wealth and power during the days of European empire building, Mintz established that even the simplest food could support serious academic inquiry.

—Claire Gilbert, Seattle, Washington

5

SICHUAN DIPPING SALT

This is the tastiest seasoning around. I make my own by mixing sea salt with hot Sichuan peppercorns and five-spice powder, toasting it in a pan, and grinding it. I like to set out a bowl of it along with roast chicken or crudités. (See page 92 for a recipe.) —Stephen Hu, Williamsville, New York



6

FISH SANDWICH AT THE RAVENOUS PIG, WINTER PARK, FLORIDA

Here's my candidate for the best fish sandwich on Earth: at the Ravenous Pig restaurant in Winter Park, Florida, they sear a thick filet of local grouper, mahimahi, or wahoo with butter, garlic, and thyme until it's crunchy outside but terrifically moist within. Then they place that on a freshly baked brioche bun with a little *gribiche* sauce made with chopped egg, capers, and cornichons. They top it all with buttery Bibb lettuce and sweet, slow-roasted tomatoes. The Ravenous Pig has made national headlines for its other great food, too, but that sandwich—washed down with any of the tasty American microbrews they have on draft—is worth a road trip to this part of the Sunshine State all on its own. —Rob Sharpstein, Maitland, Florida

CLOCKWISE FROM TOP LEFT: MICHAEL KRAUS; LARRY NIGHSWANDER; ANDRÉ BARANOWSKI

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7

CLARIFIED BUTTER

Discovering clarified butter when I was in culinary school several years ago was a real breakthrough. Our instructor simmered butter until the water in it evaporated and the milk solids separated out, leaving a clear, golden liquid behind. This is butter at its purest, he told us. Clarified butter won't burn, smoke, or spoil, and it's got a rich, nutty taste. Later I learned that, in India, clarified butter, called ghee, is essential to everyday cooking; Indians enrich stews and braised dishes with it, spread it on flat breads, and even use it as a salve and in religious ceremonies. You can buy jars of ghee everywhere in South Asia, though it's easy to make at home. You just toss two sticks of unsalted butter into a small pot and melt it over low heat, taking care not to burn it. Remove it from the heat when the milk solids have sunk to the bottom of the pot. Then pour the liquid through a cheese-cloth-lined sieve into a clean glass jar, leaving the solids behind. I store my clarified butter in the fridge and use it for all sorts of dishes I would otherwise cook in regular butter: omelettes, sautéed onions, roast chicken. You'll find your food browns more evenly, and the clarified butter gives off the most splendid, caramel aroma. —Lauren Klatsky, Boston, Massachusetts

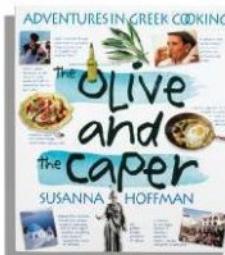




8 THE OLIVE AND THE CAPER

Everything about Greek cooking appeals to me—the simple seasonings, the fresh seafood, and especially the mezedes, or appetizers, which are a big part of dining in Greece. My favorite mezedes recipes come from one book: *The Olive and the Caper* (Workman, 2004) by Susanna Hoffman. It's not just the delicious flavors and the good instructions; Hoffman is an anthropologist and storyteller as well as a cook, and her recipes all come with history. She tells us not only about the fashionable way to eat olives in Socrates' day (while reclining, naturally) but also stories like the one about her Cretan friend who wooed his bride with a grilled eggplant salad. I make a new discovery about Greece, both culinary and cultural, every time I open the book. —Janet Thompson, Santa Ana, California

Four mezede dishes from *The Olive and the Caper*, above. Clockwise from top left: wine-marinated mushrooms; herbed olives; saganaki (Greek fried cheese); mussels in white wine. (See page 80 for recipes.)



CLOCKWISE FROM TOP LEFT: ANDRÉ BARANOWSKI (3); MICHAEL KRAUS; ANDRÉ BARANOWSKI

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9 FERNANDEZ & WELLS WINE BAR, LONDON

There's no shortage of posh little places to sip Rioja in London these days, but the Fernandez & Wells Wine Bar, which opened in 2007 in the Soho district, near where I live, is everything a small neighborhood restaurant should be. It's cozy and welcoming, with a chalkboard out front and a warm glow inside that pours through the big picture window onto Lexington Street. But it's the fine food at this unassuming spot that makes it so special. The menu draws mostly on Spain, but the last time I was there, I had a lovely rabbit rillette and an elegant red wine from Portugal's Douro Valley. Their freshly baked focaccias and baguettes are some of the best I've ever had, and the variety of sandwiches and crostini, made with great ham, aged cheeses, and more, is fantastic. Recently I found out that the same people who run the place (owners Rick Wells, left, and Jorge Fernandez are pictured) have also opened a café and an espresso bar in the neighborhood. Lucky me. —Krista Nannery, London, England

Chocolate Cream Pie This dessert is the reason I became a pastry chef. The crunchy, chocolatey crust, the dense and pudding-like filling, the airy whipped cream topping: it delivers every lovely texture you could want in a dessert. A good chocolate cream pie doesn't look fussed over; it's just simple, comforting, and, when it's made from scratch for friends and family, full of love. (See page 87 for a recipe.) —Heather Tirrell, Boston, Massachusetts

10



CLOCKWISE FROM LEFT: MICHAEL KRAUS, COURTESY TASTESPOTTING.COM; TODD COLEMAN

11 TASTESPOTTING.COM This website calls itself a "Community Driven Visual Potluck," and that sums it up beautifully. Visitors submit their favorite food photos gleaned from everywhere on the Web, and Tastespotting posts them. A recent page showed a gorgeous cranberry liqueur from Gourmet.com and a "umami hard-boiled egg" from the website The Delicious Life. Each image links to its source, so I'm constantly discovering great food blogs and recipes. —Alejandra Ramos, New York, New York



12 BURMESE TEA LEAF SALAD

My Burmese mother always made *lephet thoke*, a sort of deconstructed salad of fermented green tea leaves, nuts, seeds, aromatics, and vegetables, for me and my dad on weekends. The beauty of the snack is that you can add whatever you like to it, depending on

what's in the kitchen—fried slivers of garlic, fried shallots, minced green chiles, peanuts, sesame seeds, whatever. The ingredients are usually arranged around those sour tea leaves and then tossed together with some sesame oil or peanut oil and maybe some lime juice and fish sauce. —Debbie Chang, Toronto, Ontario



CAPE ANN FRESH CATCH

Community-supported agriculture is popular for good reason, but how about community-supported fishing? Last year more than 1,000 people living in and around Boston, Massachusetts, including me, paid up front for 12 weeks' worth of delicious, fresh-caught fish from Cape Ann Fresh Catch, the first community-supported fishing program in the state. The program was started in 2009 by the Gloucester Fishermen's Wives Association, an organization that supports the area's fishing families. CAFC lets the rest of us help out as well. The more of us who buy fish from CAFC, the better it is for the fishermen: they get to sell whatever they haul in (as opposed to having to chase a single type of fish in distant waters), and they get more for their catches than they would typically get selling it on the market. And for a home cook like me, having a ready supply of seafood that's been caught practically outside my front door has been a huge inspiration in the kitchen. One day it'll be meaty cod, which I like to roast with garlic, parsley, and butter; another day it might be flaky pollock (right). The fish from CAFC comes whole, so I've had to learn how to filet and debone. I've also become a fan of cooking the fish on the bone, which keeps the flesh so moist and flavorful. —Michele DiPalo, Waltham, Massachusetts

13



14

TEA AT THE LANDMARK LONDON HOTEL

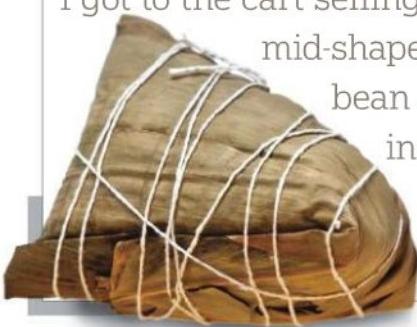
I had my first formal afternoon tea years ago at this grand old hotel overlooking Regent's Park. I fell in love with the ritual: the fresh flowers on every table, the starched aprons on the servers, the bone china cups, the three-tiered silver serving tray. There



were tiny smoked salmon and cucumber sandwiches and exquisite cakes with cream or jam. And then there was the tea itself. I chose Earl Grey because, well, it sounded the most British. I was served a beautiful loose-leaf brew with a sweet fragrance of bergamot that lingers in my mind to this day. —Sissy Carter, Gatesville, Texas

15 Zhong Zi

My fondest memory of growing up in the southern Chinese city of Guangzhou is of eating *zhong zi*, a steamed dumpling of sticky rice stuffed with various fillings and wrapped inside a bamboo leaf. Mom always gave me money to buy breakfast on the way to school. I would race down to the market and follow the aroma of steaming rice until I got to the cart selling *zhong zi*. As I made my way to school, I would tear into the pyramid-shaped bundle and chew past the warm rice to the creamy yellow mung bean paste filling. Finally, I'd reach the tender slice of savory pork belly in the middle. This daily ritual made going to school a joy. Now every time I come across *zhong zi* at an Asian market here in America, I feel that same happiness. —Kelly Yeh-Behrend, Cincinnati, Ohio





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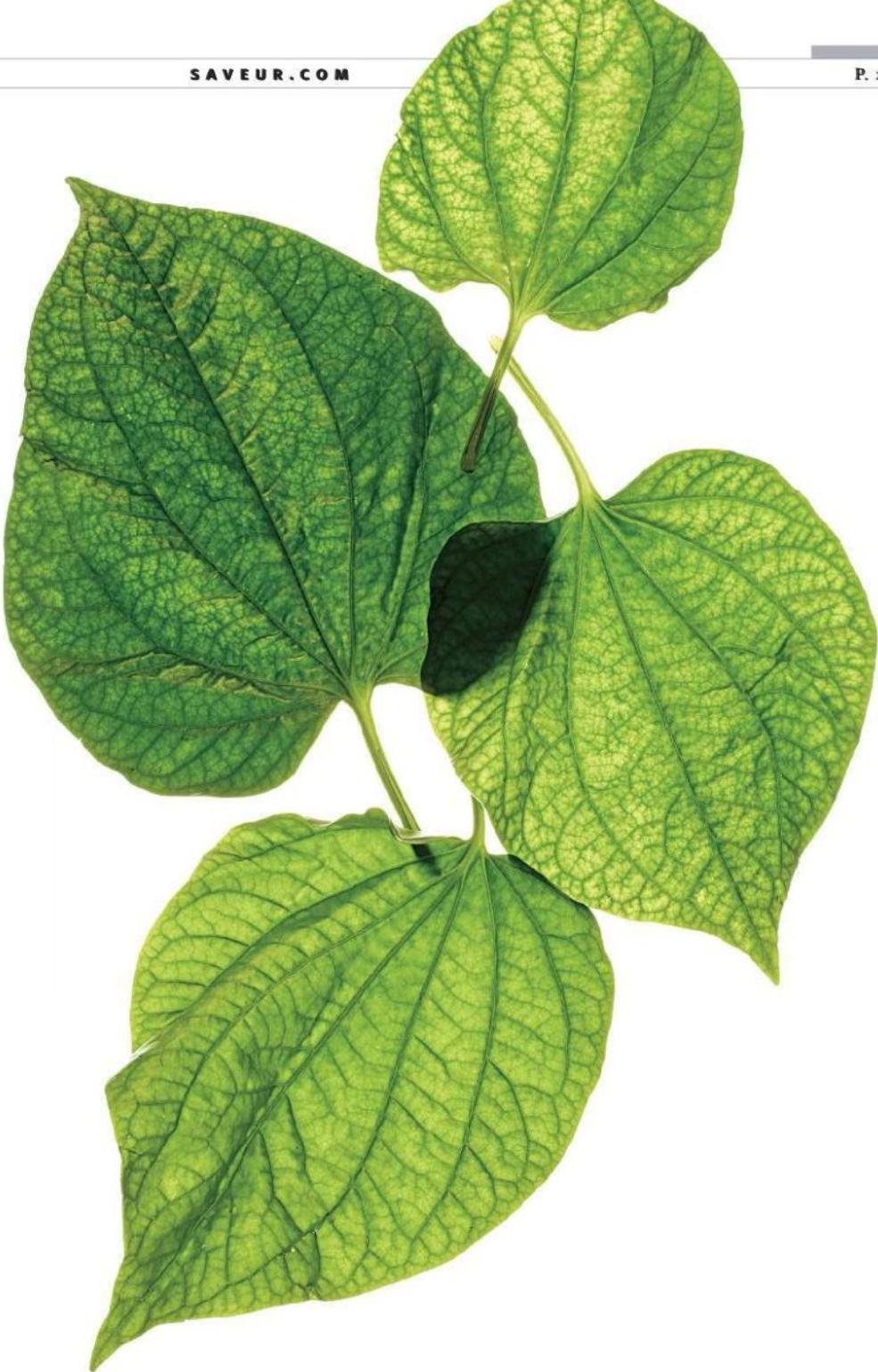
16 CRABS AND SPAGHETTI

When I was a kid, I couldn't wait for summer to come so that we could go crabbing in the bays near Wildwood, New Jersey, and my grandmother could make crabs and spaghetti. She did it the old southern Italian way, by frying blue crabs in olive oil with garlic and putting them right into the tomato sauce to finish cooking. (You can also use king crab legs.) It was pretty messy plucking the meat out of those crabs, but that sweet, delicious sauce was to die for. (See page 82 for a recipe.) —Al Leo, Gonzales, Louisiana

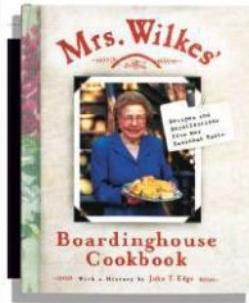
BETEL LEAVES

One of my most vivid memories of my Vietnamese-American family is the aroma of *bo la lot*, seasoned beef wrapped in betel leaves and grilled over charcoal. I remember my excitement at seeing the tidy rolls lined up on the grill, the glistening betel leaves crisp at the edges. Inside, the filling of marinated ground beef and lemongrass would remain succulent, protected from the searing heat by the leafy wrapper. The fire would release the leaves' fragrant oils and brisk, peppery flavors. Many people in Southeast and South Asia chew cultivated betel leaves (*Piper betle*) as a stimulant and a breath freshener, but milder-tasting wild betel leaves (*Piper sarmentosum*, right) are more often employed in cooking. I use the leaves, which I find fresh or frozen at Asian grocery stores, to make not just Vietnamese dishes but also Thai ones, like *miang kam*, a snack in which peanuts, coconut, dried shrimp, onion, garlic, ginger, chiles, and lime are wrapped in a betel leaf to make a bite-size package. They also add a zesty kick to my *nasi ulam*, a Malaysian rice salad. —Hong Pham, Los Angeles, California

17



MICHAEL KRAJIS (2)



18 Mrs. Wilkes' Boardinghouse Cookbook On a recent trip to Savannah, Georgia, I happened on a wonderful restaurant called Mrs. Wilkes' Dining Room, named for Sema Wilkes, who ran the kitchen for years until she passed away, in 2002. The fried chicken was as good as my mom's; so were the bacon green beans and the creamy mac-and-cheese. I left with a copy of the *Mrs. Wilkes' Boardinghouse Cookbook* (Ten Speed Press, 2001), and I've been enjoying it ever since. The recipes remind me of what I love about Southern country cooking: it's simple, soulful, and full of flavor. I didn't know you could find recipes like this anymore! —Norma Jean Brearley, Pinole, California





19 ARTHUR AVENUE

The Arthur Avenue neighborhood in the Bronx is New York's real Little Italy. Growing up nearby, I had no choice but to become addicted to good food. Nowadays I have to drive an hour from my current home in New Jersey, but, for me, the best meals still begin with shopping on Arthur Avenue.

My first stop is always **Mike's Deli** (718/295-5033), in the Arthur Avenue Retail Market (2344 Arthur Avenue). That's where I pick up prosciutto, cured olives, just-made mozzarella, and canned Sicilian tuna. As I shop, the owner, David (Mike's son), gives me a taste of this, a taste of that. Next to Mike's Deli is **Peter's Meat Market** (718/367-3136); I can't buy anything there without being interviewed first.

"I'll take a semiboneless leg of lamb today, Pete."

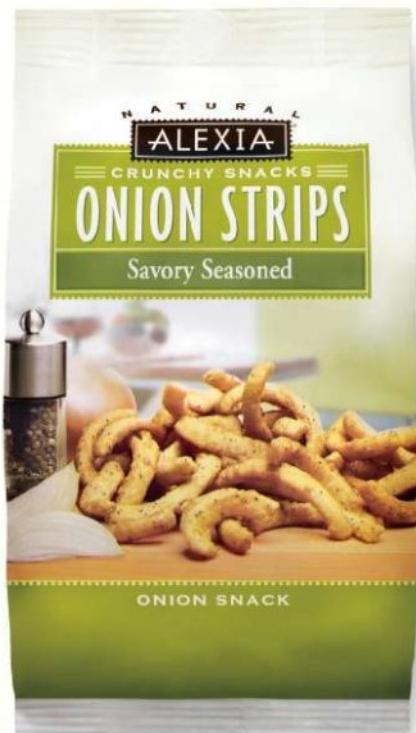
"Okay, Frankie, but how are you going to cook that? Should I season it for you before I tie it up? How much do you need?" Pete's questions make me a better, more attentive cook, and the product is top quality, cut to my specifications. The same goes for the fish at **Randazzo's Seafood** (2327 Arthur Avenue, 718/367-4139), across the street. That place is a pillar of the neighborhood; the same family has been running it for years.

Over at **Addeo Bakery** (2372 Hughes Avenue, 718/367-8316) I buy loaves of the crusty *pane di casa*, bread crumbs, and savory biscotti. At **Cerini Coffee & Gifts** (2334 Arthur Avenue, 718/584-3449) I get a bag of the Zoo Blend and some espresso beans. Around the corner, at the **DeLillo Pastry Shop** (606 East 187th Street, 718/367-8198), I pick up my order of *pignoli* cookies and flaky, ricotta-filled *sfoliate* pastry. Then I'll walk over to **Borgatti's Ravioli and Egg Noodles** (632 East 187th Street, 718/367-3799). They'll give you any pasta you want, cut to order. Finally it's on to **Mount Carmel Wine & Spirits** (609 East 187th Street, 718/367-7833), where I can find a \$9 bottle of salice salentino or a \$350 bottle of Ornellaia Masseto '05.

At lunchtime, there are so many choices: **Dominick's** (2335 Arthur Avenue, 718/733-2807) for trattoria-style food; **Pasquale Rigoletto** (2311 Arthur Avenue, 718/365-6644) for *calamari fra diavolo*; **Mario's** (2342 Arthur Avenue, 718/584-1188) for pizza. Or maybe I'll splurge at **Roberto's** (603 Crescent Avenue, 718/733-9503)—to my mind, the best Italian restaurant in New York. The specials might include grilled *scamorza* cheese with spinach or roast rabbit and butternut squash. If Roberto's there, I'll ask him to choose for me. He'll reply, "Do you trust me?" Of course I do.—*Frank Galella, Denville, New Jersey*

Owner Peter Servedio assists customers at Peter's Meat Market, a butcher shop on Arthur Avenue in the Bronx, New York.

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CUBAN SANDWICH

SERVES 2

- 4 tbsp. unsalted butter, softened
- 2 tbsp. Dijon mustard
- 2 tbsp. mayonnaise
- 2 soft rolls, split lengthwise
- 8 slices Swiss cheese
- 4 oz. roast pork loin, thinly sliced
- 2 oz. cooked ham, thinly sliced
- 2 whole dill pickles, thinly sliced lengthwise
- Kosher salt and freshly ground black pepper, to taste

METHOD

Spread 2 tbsp. each of butter, mustard, and mayonnaise on the inside of the rolls. Top mayonnaise with cheese and add layers of pork, ham, and pickles. Season with salt and pepper. Melt remaining butter in a 12" cast iron skillet over medium heat. Add sandwiches, top with a second skillet to weigh down, and cook, flipping once, until the cheese is melted and the bread is golden brown, about 8 minutes. Serve sandwiches with Alexia Jalapeño Onion Strips.

PAIRS WITH

JALAPEÑO
ONION STRIPS

ENGLISH CHEDDAR AND CHUTNEY SANDWICH

SERVES 2

- 1 lb. Bosc or Anjou pears, peeled, cored, and cut into $\frac{1}{2}$ " cubes
- $\frac{1}{3}$ cup sugar
- $\frac{1}{3}$ cup packed light brown sugar
- $\frac{1}{3}$ cup golden raisins
- $\frac{1}{4}$ cup apple cider vinegar
- 1 tbsp. finely chopped ginger
- $\frac{1}{2}$ tsp. mustard seeds
- 1 shallot, finely chopped
- Kosher salt, to taste
- 4 slices rye bread, toasted
- 4 tbsp. Dijon mustard
- 4 oz. sliced aged English cheddar cheese
- Watercress, for garnish

PAIRS WITH

AGED CHEDDAR
WAFFLE FRIES

SOUTHERN HAM SALAD SANDWICH

SERVES 4

- 1 small red onion, finely chopped
- 1 lb. cooked ham, roughly chopped
- 6 cornichons
- 2 ribs celery, roughly chopped
- 1 pickled jalapeño, seeded and stemmed
- 2 scallions, finely chopped
- $\frac{1}{2}$ cup mayonnaise
- 2 tbsp. Dijon mustard
- Kosher salt and freshly ground black pepper, to taste
- 8 slices rustic white or sourdough bread

METHOD

Put onions in a small bowl, cover with cold water, and let soak for 10 minutes to mellow the flavor. Drain onions, pat dry with paper towels, and transfer to a medium bowl; set aside. Put ham in the bowl of a food processor and pulse until finely chopped. Transfer ham to the bowl of onions. Add the cornichons, celery, and jalapeño to the bowl of the food processor and pulse until ingredients are finely chopped. Add the cornichon mixture, along with the scallions, mayonnaise, and mustard to the ham mixture; season with salt and pepper and stir to combine. Spread ham salad on bread and serve with Alexia Classic Ranch Waffle Fries.

PAIRS WITH

CLASSIC RANCH
WAFFLE FRIES

DANISH SMØRREBRØD SANDWICH

SERVES 2

- 2 thick slices pumpernickel bread
- 2 tbsp. unsalted butter, softened
- 1 tbsp. prepared horseradish
- 4 slices smoked salmon
- 4 slices cucumber
- 1 tbsp. chopped red onion
- 2 tbsp. picked fresh dill sprigs
- 2 tbsp. caviar (optional)
- Freshly ground black pepper

PAIRS WITH

SAVORY SEASONED
ONION STRIPS



20 HATCH GREEN CHILES

These flame-roasted chiles are a New Mexican obsession. I put them on pizza, purée them to make fiery soups, top my cheeseburgers with them, and use them to make the spicy sauce that smothers my morning huevos. The peppers, which can be anywhere from finger size to a foot long, are actually regular New Mexico chiles that are harvested early, before they turn red, and they're named after a town in southern New Mexico that's famous for peppers. The roasting gives them a smoky flavor and a hint of sweetness that tempers their heat. Skinned and seeded, the roasted peppers can be used for almost any dish you'd put fresh chiles in—spicy dips, quesadillas, enchiladas. I've moved away from New Mexico, but I mail-order whole bushels of the chiles so that I can roast them myself in my oven. —Rebecca Orchant, Brooklyn, New York

21 RAPINI

As a farmer in central California, I grow dozens of kinds of vegetables and greens, and I love them all. But my favorite, far and away, is rapini (also known as broccoli rabe). I adore those leafy stalks and those little tender buds that remind me of mini broccoli heads, with their slightly bitter, meaty taste. Rapini is more substantial than spinach or chard and less funky than broccoli, and it's delicious in soups, stir-fries, and all kinds of pastas (like the orecchiette with goat cheese, red chile flakes, and lemon zest, at right; see page 82 for a recipe). —Linda Butler, Ben Lomond, California

22 SALT COD

It is said that the Portuguese have 365 different ways to use salt cod, also called *bacalao*, *baccalà*, or *bacalhau*, depending on what part of the world you're from. My Portuguese mother had one she particularly loved, a simple fish stew. My father wasn't Portuguese, but he had a favorite salt cod dish too: his garlicky codfish cakes. I have been eating salt cod for over 70 years, and it is one of my favorite foods. When I was a child, my mother would buy a box of salt cod for 75 cents; she'd just soak it in water overnight and have the makings of a nourishing and inexpensive dinner. I still make her stew

and the codfish cakes. It's a taste of home, no matter where I am. (See page 81 for a recipe for Brazilian salt cod stew, pictured on facing page, bottom.) —Arn Ghigliazza, Santa Cruz, California

23 DAVID TANIS

I've never met him, but David Tanis, a chef at Chez Panisse in Berkeley, California, has inspired me nonetheless. I first read about him in an article in the November 2005 issue of *SAVEUR*, which was about a meal that he made in that city, where he lives for half the year. He described preparing roast pork with fennel, garlic, and herbs. The dish seemed as if it would be hard to make, but Tanis made it



easy; I followed his instructions, and the results were wonderful. It gave me the confidence to keep trying new things in the kitchen. When Tanis's cookbook *A Platter of Figs* (Workman, 2008) came out, I bought it right away. The book, which is really about the pleasures of making and eating meals with family and friends, has many simple and elegant recipes, and it makes me want to cook. Just as with >>



Clockwise from top left: orecchiette with rapini and goat cheese; plum tart; Brazilian salt cod stew; and rabbit in mustard sauce. (See pages 82, 87, 81, and 84, respectively, for recipes.)



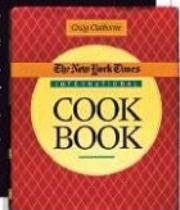
>>the roasted pork, his rabbit in mustard sauce (facing page, bottom; see page 84 for a recipe), seemed more demanding than anything I'd normally cook. I'd never thought of cooking rabbit that way, but it's now one of my favorite dishes to make. —Elena Zovatto, Hamilton, Ontario

24 ITALIAN PLUMS

My house near Seattle, Washington, sits on what used to be an orchard. We're surrounded by other houses now, but, lucky for me, a 50-year-old Italian plum tree survived all the construction and still stands guard beside my neighbor's home. Every September I get a call from my neighbor telling me it's picking time, and I walk through the hedges separating our properties

25 THE NEW YORK TIMES INTERNATIONAL COOK BOOK

When my wife and I got married, 37 years ago, we wanted to travel the world but couldn't afford to do it. Then I came across a copy of Craig Claiborne's *New York Times International Cook Book* (Harper & Row, 1971). What an idea: a cookbook categorized by countries! Making meals from the recipes in this book became our way of exploring the world. We could enjoy the cuisines of France, Italy, China, Cuba, and on and on. One night we'd try the French-style poached pears (see page 87 for a recipe); another night, it'd be a Russian beef Stroganoff. Nothing could have prepared us better for our real-world travels to come; Claiborne taught us that sharing the food of a place gives you the best insight into its culture and its people. My cookbook collection has expanded since those early days, but my dog-eared copy of the *International Cook Book* is still the one I go to more than any other. —Ronald Ortmann, Tarpon Springs, Florida





26

THEFRESHLOAF.COM

This website has taught me more about baking than a whole library of cookbooks. It offers tutorials in artisan bread making; recipes for every imaginable kind of loaf, muffin, or pizza; and lively discussions from amateur and professional bakers around the world. Many of the best breads and sweets in my repertoire come from what I learned on The Fresh Loaf, including the multigrain sourdough bread I make every weekend and the buttermilk cluster (above; see page 86 for a recipe)—soft dinner rolls that come out perfectly every time. The Fresh Loaf is as much fun as any food site out there, but it also offers a real education. —Helen Le Vann, Toledo, Oregon



28 King Oscar Sardines For me, these mild, tender Norwegian sardines are the perfect picnic food; they're easy to carry and delicious right out of the can. They're also great fried with bacon and eaten on toast (see page 80 for a recipe). —Sarah Fisher, Takoma Park, Maryland

MALBEC WINES

I tried my first malbec two years ago, when the waiter at a restaurant suggested one of the Argentine wines on the list. There was something mesmerizing about that dense red wine, so full of dark fruit flavors. It wasn't like any other I'd tasted. The malbec grape originally came from France, where it was mostly used in blended wines, but the Argentines and, more recently, Chileans—helped

by fertile soil and dry climates—have mastered this varietal, bringing out its best qualities. You can enjoy it for much less than wines made from fruit with more-famous names like cabernet and pinot noir. Viu Manent, Catena, Crios de Susana Balbo, Tilia, and Doña Paula are just a few of the producers I've come to appreciate. I love both their young malbecs, which often taste of black currant, and their older ones, which have

CRISPY PATA

27 There are plenty of fancier places to get delicious pork in the San Francisco Bay area, but for sheer pork bliss, nothing compares to crispy pata, which you can find at Philippine restaurants. The version at Patio Filipino in San Bruno is the best I've found. Two meaty foreshanks are simmered until they're tender; then they're rubbed with fish sauce and deep-fried just until their skin turns crunchy, with a delicious, gooey layer of fat underneath. Served with pickled vegetables and a vinegar-onion sauce to cut the meat's richness, this is what pork lovers' dreams are made of. —David Bolosan, San Francisco, California



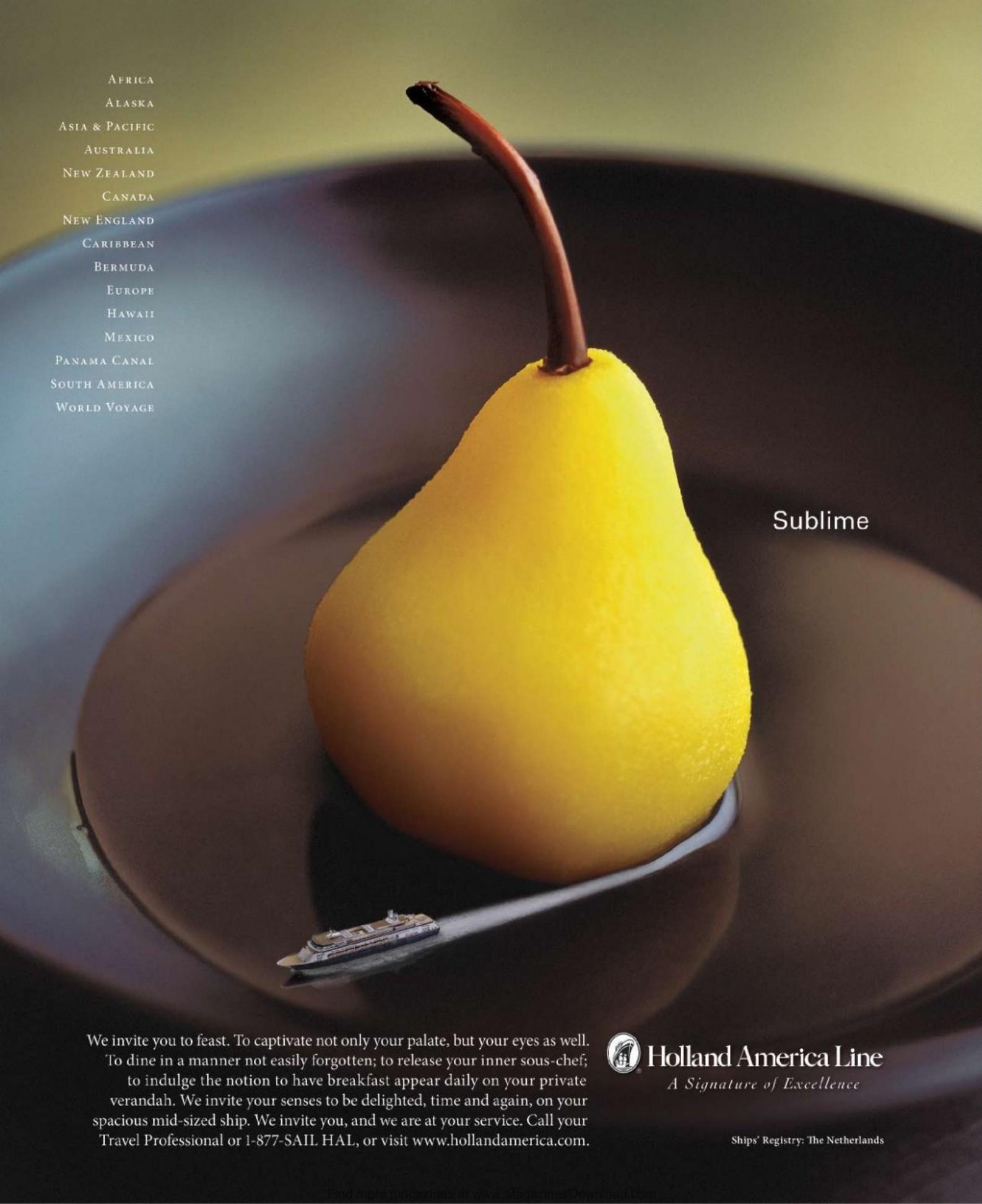
CLOCKWISE FROM TOP LEFT: ANDRÉ BARANOWSKI; BARBARA RIES; MICHAEL KRAUS (6)

29

notes of anise and truffle. Even with all those flavors and aromas, the best malbecs are always soft, lush, and balanced. —Rachel Tucker, Austin, Texas



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30

TUNA MELT

I'll never forget the tuna melt I used to have at the Woolworth's lunch counter on King Street in Charleston, South Carolina: buttered white bread, browned to a crisp on a flattop grill; freshly made tuna salad dotted with diced celery and Georgia sweet onions; American cheese melting out the sides of the sandwich; and a side of Lay's potato chips and slices of bread-and-butter pickles. I've re-created that classic tuna melt at home, and I've also made lots of other variations using different kinds of bread, cheese, and condiments. The results are always tasty. (See page 81 for a recipe for tuna melt canapés, above.) —Warren Bobrow, Morristown, New Jersey

31 HARUMI KURIHARA The cookbook author and television host Harumi Kurihara is as well known in Japan as Martha Stewart is here. But she's a stranger to most Americans. That's too bad, because her cookbooks—three have been translated into English—are fantastic. My favorite is *Everyday Harumi* (Conran Octopus, 2009). Many of the recipes call for only five or six ingredients, and she suggests substitutions for items you might not have on hand. Now dishes like mackerel in miso, quick-pickled cucumbers, and green beans with sesame sauce (see page 86 for a recipe) are in regular rotation at my house. Thank you, Harumi. —Christopher Michel, Brooklyn, New York



**32
LUPINI BEANS**

Last year, at a movie theater near our house in Florence, Italy, my Italian-born husband bought a small plastic bag of yellow lupini beans from the concession stand. I'd seen the brined beans, about the size of limas, sold as snacks all over Italy, but I'd never bothered to try them. Later, in the darkened theater, I tasted one. The salty, nutty-tasting bean had a delicious snap and was just as addictive as my popcorn.

Italians have been

CLOCKWISE FROM LEFT: TODD COLEMAN; COURTESY OCTOPUS PUBLISHING GROUP; MICHAEL KRAUS



*The
Apprentice*

MY LIFE IN THE KITCHEN



Jacques Pépin

HOUGHTON MIFFLIN COMPANY
BOSTON NEW YORK 2003

33
**THE
APPRENTICE**

At the public library where I used to work, a lot of books crossed my desk, but something about *The Apprentice: My Life in the Kitchen* (Houghton Mifflin, 2003), a memoir by the French chef Jacques Pépin, immediately spoke to me. I took it home, and by the next day I was telling my co-workers that I thought I might be in love. Whether describing his training in the great restaurants of France or his career in the United States as a chef, television personality, author, and teacher, Pépin has an engaging, low-key way of talking about his many accomplishments. His warmth, honesty, and joie de vivre always shine through. Each chapter is punctuated with recipes that vividly evoke the period he's recalling: his mother's apple tart, with its unfailingly light and tender crust; the braised striped bass he prepared at the New York City restaurant Le Pavillon; the chicken salad he learned to make from the actor Danny Kaye, whose poaching technique he admired. Along the way, Pépin provides the kind of ingenious cooking tips that viewers of his television programs have always treasured. But it's the example of the man himself, his obvious passion and his dedication to his craft, that I found the most inspiring of all.

—Charlotte Belair,
Vancouver,
British Columbia

WILD CHANTERELLES

Last August I was hiking near my house in western Massachusetts with my Swedish god-daughter, Josefina, when she suddenly cried out, "Chanterelles!" There they were, two clumps of ruffle-edged, bright yellow mushrooms growing beneath a hemlock tree. But were they really chanterelles? Josefina was sure of it; her mother forages for them near their home in Sweden every summer. We picked them, but I made her promise there'd be no cooking until I did some research. Once I was certain these weren't one of the six varieties of poisonous mushroom that grow in New England, we sautéed our chanterelles in butter and then added a splash of heavy cream. Once the liquid had mostly evaporated, we sprinkled them with sea salt and a grind of pepper. The chanterelles were firm and meaty and tasted of the woods they came from. —Nancy Pick, Sunderland, Massachusetts

34



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35 EATING AT NEW ORLEANS JAZZ FEST

Getting to see some of the best jazz, blues, zydeco, and gospel musicians in the world is a fine reason to go to the New Orleans Jazz & Heritage Festival, which will take place this year (for the 41st time) in late April and early May. But what keeps this Crescent City resident coming back to Jazz Fest every spring is the food. In addition to the 12 stages, there are more than 60 booths run by local cooks and chefs. Among the delicacies I devoured at last year's Jazz Fest: a gumbo chock-full of pheasant, quail, and andouille sausage; deep-fried boudin balls; tender alligator tail meat in a red pepper "sauce piquante"; pasta in a creamy crawfish sauce; po' boys stuffed with softshell crab and suckling pig; delicious étouffée and jambalaya; fried green tomatoes with remoulade sauce; superfresh Vietnamese spring rolls; and shaved-ice "sno-balls." I'm hoping to outdo myself this year.

*—Jamie Cangelosi,
New Orleans,
Louisiana*



36 DEN GYLDENE FREDEN, STOCKHOLM

Every child in Sweden knows about Den Gyldene Freden, the cozy old restaurant in Stockholm, which opened in 1722. Its name, which means the golden peace, appears in many poems and songs—hardly a surprise, because the restaurant has always been a gathering spot for Swedish authors, musicians, and artists. This is one of the best places on Earth to learn about traditional Scandinavian cooking: the dishes respect old-fashioned Swedish tastes but aren't heavy or bland: meatballs with lingonberries, pickled cucumbers, and creamy potato purée; veal tartar topped with shavings of black truffle grown on the Baltic island of Gotland; cheesecake with vanilla ice cream and cloudberry. When you're dining in one of the many gracefully decorated rooms, seated at a table covered in unbleached linen and lit with the glow of candles, it could be the 1700s all over again.

*—Charlotte Jenkinson,
Stockholm, Sweden*



37 **IMMERSION BLENDER** I'm always amazed by how much I get out of my immersion blender. I stick it right into my pan to make the smoothest sauces and gravies, and I pulse it in my pot for chunky soups. I can make fresh salsa, I can whip cream, I can chop nuts, and I can even blend single servings of fresh fruit shakes, all with one hand behind my back! —*Missy Bozarth, Buffalo, Iowa*



BANCHAN

You know how torn you can get trying to decide what to order at a restaurant? Well, at a Korean place, that's never a problem, because no matter what your main dish is, you get to round it out with half a dozen or so small, shared side dishes, called *banchan*. Like those pictured here, at Mapo Kkak Doo Gee restaurant in Los Angeles, *banchan* can include anything from pickled vegetables to braised turnips to American-style macaroni salad. As a half-Korean kid growing up in North Carolina and Alabama, I ate most of my *banchan* at home. My mother was born in South Korea, and she expressed her love for her family by feeding us until we couldn't eat another bite. She'd get up early to start making the *banchan*, and when it came time to eat, she'd portion them out on small white plates. My siblings and I would often help her, and as we cooked, my mother would remind us that, in Korea, people didn't have as much food as most Americans did. Still, they made delicious *banchan* with whatever meat or vegetables they had, with the simplest of ingredients and spices. I have memories of sitting on the linoleum floor in our old house as Mom made one of my favorite *banchan*, called *yukwe*, raw flank steak marinated in sesame oil and crushed garlic—a Korean version of beef tartar. But the most famous *banchan*, hands down, is *kimchi*, not just the fermented-cabbage kind but also lightly marinated ones, made with bean sprouts, cucumbers, and other vegetables. Some *kimchis* have more bite or spice than other *banchan*, but that's the point. A single *banchan* isn't meant to be eaten alone; it's a way of balancing the many tastes and textures in a Korean meal. It's part of a whole. —Johnathan Frye, Montgomery, Alabama

38



39

HOMEMADE EGG NOODLES

Egg noodles almost always come to the table with roasts and stews in Poland, where my parents came from, and it was the same in our house when I was growing up in Atlanta, Georgia. Even though my father carried all kinds of packaged noodles and pastas in his grocery store, my mother always made her noodles by hand. I used to climb up on a stool to watch her as she measured the flour into a bowl, made a well in the middle, and cracked the eggs. I liked to watch the flip of her wrist when she scattered drops of cold water into the dough before she kneaded it on her big wooden board, and I loved to help her flatten the dough and cut it into broad strips that would become the noodles for her chicken soup or braised brisket. Making the noodles didn't take as long as you might think, but long enough for Mama to tell me tales about her life, about hard times when she was growing up, when her own mother kept her seven children happy and well with nothing but homemade noodles and garden-grown vegetables. I inherited my mother's dough board and her rolling pin, and I used them when I taught my own children to make noodles. Now my grandchildren beg their parents to make noodles, too. (See recipe at right.) —Jeannette Lander, Mühlenberge-Senzke, Germany



HOW TO MAKE EGG NOODLES



1 Whisk together 2 cups flour and 1 tsp. kosher salt in a bowl. Form a well; add 3 beaten eggs. Whisk to make a dough; knead on a floured surface until smooth, 8–10 minutes. Form into a ball; wrap in plastic wrap; chill 30 minutes. Cut dough into quarters. Working with 1 quarter at a time, begin rolling dough.



2 Continue rolling dough in several directions (you may need to add more flour to the surface), picking it up and stretching it occasionally, until it reaches a $\frac{3}{16}$ " thickness.



3 Gently fold up dough, sprinkling flour onto dough as you go to keep dough from sticking to itself.



4 Cut folded-up dough crosswise into $\frac{1}{2}$ "-wide noodles. Repeat with remaining dough pieces. To cook, boil noodles in salted water until al dente, 3–4 minutes.

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40 Herbes de Provence Whoever invented the fragrant herb mix known as *herbes de Provence* was a genius. Lavender, marjoram, sage, savory, tarragon, and thyme—all their sweet flavors and aromas come together beautifully. The blend, which you can buy in supermarkets or make at home (see page 92 for a recipe), is perfect for ratatouille, pork tenderloin, and pretty much any lamb dish. —Vanessa Marttinen, Wilmington, North Carolina



41 CANTONESE ROAST MEATS

Yes, department stores have their fancy streetside displays, but to me, the windows of a Cantonese restaurant provide far superior eye candy. I love the sight of a steamy Chinatown storefront filled with burnished roasted ducks hanging in rows; a glistening, juicy half pig; moist, soy sauce-glazed chickens; bright red barbecued pork shoulders brushed with hoisin sauce; and cuttlefish tinted by smoke. There's a visceral quality to all those glossy cuts dangling from a multitude of meat hooks that triggers a primal urge: it reminds me that I am a carnivore, and I want to eat meat right now! —Nicholas Oltarsh, Atlanta, Georgia



42 SHARPENING STONES

Every time I watch my husband, who is a chef like me, sharpen our knives on one of his old-fashioned oilstones, I admire the simple elegance of the process: he just rubs the moistened blade at an angle against the rectangular block's finely abrasive surface. Using a stone takes time, and good ones are more expensive than sharpening steels and even some automatic sharpeners, but that's made up for tenfold by the time you save when working with a flawlessly sharp blade. —Jennifer Hough-Loos, New Orleans, Louisiana



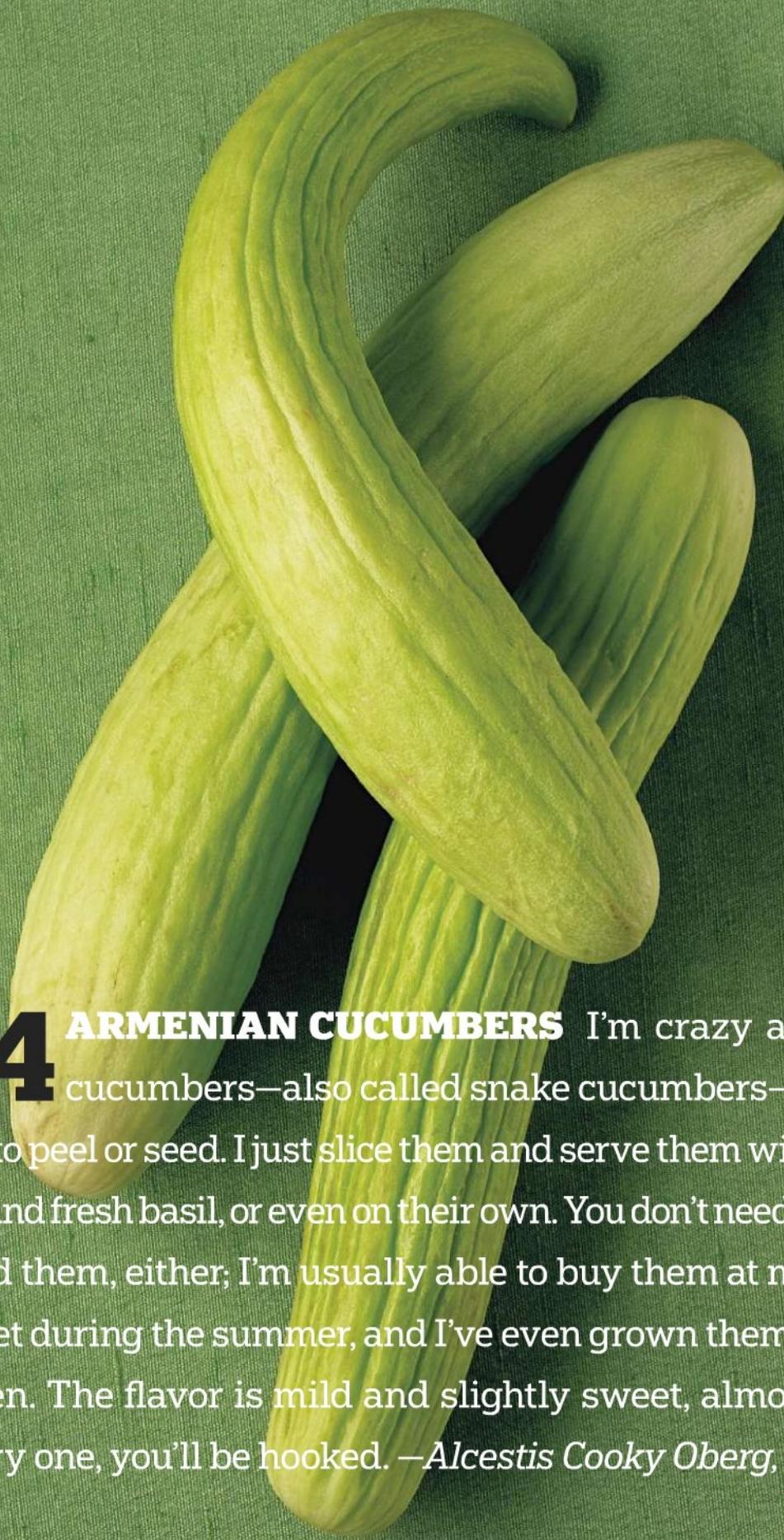
COLLEGE DINING-HALL COOKS

I'd like to give my fellow college dining-hall cooks across America a pat on the back for providing students with good, hot, nourishing meals as they learn to live away from home for the first time. As a cook at the biggest dining hall at the University of Missouri, I make meals for 1,400 students at a time during a busy three-hour lunch or dinner shift. We don't usually create the menus, but we invent and improvise all the time to give the food a more home-cooked feel, making do when the supplies we ordered don't come in and adding our own touches to dishes to make them tastier—more garlic in the alfredo sauce, a little parsley in the chicken noodle soup. Most of us love cooking for people. I've been doing it since I was five years old, when my dad gave me a crate to stand on so I could reach the stove. I'm proud of what we do. —Marty Redwine, Columbia, Missouri

43



Benny Rodriguez, a cook at Barnard College in New York City.



44 ARMENIAN CUCUMBERS I'm crazy about Armenian cucumbers—also called snake cucumbers—which you don't have to peel or seed. I just slice them and serve them with olive oil, tomatoes, and fresh basil, or even on their own. You don't need to go to Armenia to find them, either; I'm usually able to buy them at my local farmers' market during the summer, and I've even grown them in my backyard garden. The flavor is mild and slightly sweet, almost melony. Once you try one, you'll be hooked. —*Alcestis Cooky Oberg, Dickinson, Texas*

45 WONTON WRAPPERS

Sure, packaged wonton wrappers are just right for making wontons, *shumai*, and *gyoza*. But they're also great for stuffed pastas and other dishes. I use them to make ravioli filled with anything I have on hand—smoked salmon, shrimp, spinach, pesto, or maybe goat cheese and ham. I just moisten the wrappers, spoon in the filling, seal them, and boil them until they're tender; then I toss them in brown butter and grated Parmesan cheese. These perfectly round or square sheets are so versatile, you can even use them for dessert. I brush them with butter, bake them until they're crisp, and layer them with whipped cream and berries to make easy napoleons. —Alejandra Ramos, New York, New York

Shrimp ravioli with spinach and ginger, right, one of many dishes you can make with store-bought wonton wrappers (see page 84 for a recipe). Below, clockwise from top left: wonton-wrapper pot sticker, tortellini, wonton, and pyramid-shaped pasta.



46 POK POK, PORTLAND, OREGON

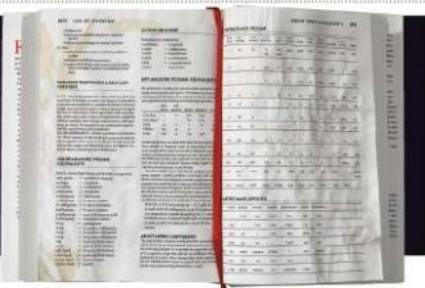
This restaurant is unlike any other Thai place in the U.S. First of all, you can't get pad Thai here. Second, the chef is not Thai; he's a white guy named Andy Ricker. Third,



the restaurant is in Ricker's house and yard. More important, the food at Pok Pok is unforgettable. Ricker has spent years traveling and learning to cook in Thailand and loves northern Thai-style grilled street foods. My favorite is his rotisserie game hen, which is superjuicy with a crisp skin, served with a sweet, hot chile sauce and a tamarind sauce. Unlike many Thai restaurants in the States, where dishes often are oversweetened, Pok Pok serves fresh, clean-tasting food, and it has changed the way I think about Thai cuisine. —Jennifer Neumann, Scio, Oregon

47 Pages 1072 and 1073 of *Joy of Cooking*

The tattered red ribbon bookmark is always tucked between these pages of my old copy of *Joy of Cooking*, seventh edition. That's where you'll find the Tables of Equivalents and Conversions, and they may just be the most useful two pages of culinary information ever put into print. The more I cook, the more I rely on them: for doubling recipes, converting metric measurements, switching from dry ingredients to wet ones—for almost anything that requires me to adapt, improvise, and invent in the kitchen. —Steven Horn, Beverly Hills, Michigan





48 CHOCOLATE GRAVY

When I was growing up, chocolate gravy on biscuits was my absolute favorite breakfast. My grandmother's version of the sauce—popular in Izard County, Arkansas, where she lived, and across much of the South—was as dark as hot fudge, sweet, and rich with cocoa. It sometimes sounds strange to non-Southerners, but that combination of chocolatey sauce with buttery biscuits is as sacred to people like me as pancakes and syrup is to other folks. Grandma made a savory biscuit gravy, too, the kind most people outside the South tend to know. But I went for the chocolate gravy every time. (See page 90 for a recipe.) —Bonnie Ragan, Rohnert Park, California

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49 PERNIGOTTI COCOA POWDER

I adore Pernigotti cocoa powder, from Italy. It comes in big, cheap two-pound bags at my local baking supply store, and it's got a really deep, rich taste with just a hint of vanilla. It's rounder and sweeter in flavor than many other cocoa powders, and it's perfect for brownies, flourless chocolate cake, and hot cocoa. I also make a rub for chicken or pork chops by mixing Pernigotti cocoa powder with ground coffee, chipotle and ancho chile powder, salt, pepper, and cinnamon. The possibilities are countless, and all for \$12 a pound. —Megan Knievel, Bremerton, Washington

50 TURNING FORK

My grandma always had the most useful kitchen tools: a handheld nut grinder, a wide spatula that my father claimed was the only thing he really wanted to inherit, a special knife for tomatoes, and so on. But she especially loved her wood-handled, long-tined turning fork. Now I reach for my own "granny



fork," as the tool is so aptly nicknamed, every day. I turn the bacon and pierce the sausage for breakfast. I test the meat. I poke holes in the potato for baking. I pull the spaghetti from the pot, transfer the chicken to the platter, flip the grilled cheese. Flip, turn, stir, pull, pierce, test, taste, serve, and repeat.

—Dina Moreno, Seattle, Washington

51 FOODS THAT INSPIRE

I am grateful for radishes: not because they're my favorite vegetable, but because they turned my husband, Doug, into an inspired cook. It started last May, when he and I attended a cooking class at the Viking Cooking School in Greenwood, Mississippi. Doug had never been much of a foodie, but I persuaded him to



come along. One of the first dishes our instructor taught us was roasted radishes, and Doug hated radishes. The look on his face said, "I am not eating these." But he toughed it out, following the instructions to roll the radishes in olive oil, salt, and pepper (see page 86 for a recipe) and pop them into the oven. When the radishes came out, they were nutty, salty, and tender, >>



52

FARMHOUSE DINNER AT TALULA'S TABLE, KENNETT SQUARE, PENNSYLVANIA

Yes, you need to make your reservation a year ahead of time, but the farmhouse dinner at Talula's Table in Kennett Square, Pennsylvania, just west of Philadelphia, is worth the wait. Talula's is a café and market by day, but at seven o'clock every evening, chef Bryan Sikora and his wife, Aimee Olexy, transform the place into a restaurant—of sorts. At a single pinewood table that seats 12 guests, an extraordinary, prix fixe BYOB dinner takes place. I've had some of the best meals of my life there: eight-course feasts featuring dishes like pan-roasted, tamarind-glazed pheasant with candied turnip gratin, perfectly cooked crab poached in butter with lemon-ricotta ravioli, rich and flavorful house-made pâtés and terrines, and more. But the magic has to do with more than just the menu. It's the sense of community; it's being able to talk with the chefs about their food. For four hours, you get to put everyday life on pause and enjoy an unhurried meal. That's quite a feat in these times. —Derek Lee, East Fallowfield, Pennsylvania



>> with none of the bite they have when raw. Doug tried one, and you could almost see the lightbulb go off. At that moment, tasting what basic cooking could do to such a simple food, he suddenly understood why people spend time in the kitchen, read cookbooks, and watch TV chefs: the satisfaction of creating the unexpected. Now Doug is interested in spices, is obsessed with roasting root vegetables and perfecting omelettes, and is becoming an authority on exactly how long to cook fish. And it's all because of those roasted radishes. —Donna Long, Weston, Missouri

53 EL ABD BAKERY, CAIRO

This is one of Cairo's most famous bakeries. Jostle your way to the counter and pick your treats: mini semolina cakes studded with hazelnuts, maybe, or Turkish delight dusted in confectioners' sugar. Maybe some crunchy, sticky sesame bars or a chilled custard or cream pastry. And certainly the shredded phyllo-dough birds' nests dripping in honey. I can't get enough. —Anne Anderson, Capetown, South Africa



54 COOKING UNDER A BRICK When you think of all the money you can spend on barbecue accessories, it's nice to know you can stop at a vacant lot, pick up a brick, wrap it in foil, and produce some of the most tender, evenly cooked chicken you've ever eaten. Just butterfly the bird, and the brick will keep it pressed down onto the grill or grill pan. You can use a brick for grilled sandwiches, too. I've even supersized the process by using a cement cinder block for grilling a turkey. —David Crown, Harrison Township, Michigan

55 RITTENHOUSE RYE While many rye whiskeys taste sweet like bourbon, Rittenhouse 100 proof rye has a dry, almost bready character. Produced by the 76-year-old Heaven Hill Distilleries in Bardstown, Kentucky (it's one of the oldest rye producers in this country), this old-fashioned whiskey isn't harsh or overpowering, and it blends well with vermouth and other mixers. Also, at just \$20, it's a great value, which means that I can be as generous as I like when mixing up my sazeracs and New York cocktails. (See page 90 for a New York cocktail recipe.) —Peter Nowakoski, Ringoes, New Jersey

56 TIFFINS In 1966, shortly after my husband and I were married, the U.S. Army stationed us in Bangkok, Thailand, and I quickly learned to love ginger, lemongrass, chiles, lime leaves, and the other signature flavors of Thai cooking. My favorite find, though, was an ingenious vessel—common in many parts of Asia—called a tiffin, a set of metal containers that stack neatly and clamp together with a handle on top. More than 40 years later, we still use our tiffin tins for heating foods, storing leftovers, and, when they're stacked and clamped together, as a lunch box capable of transporting multiple dishes at once. —Kathi Byam, Springfield, Vermont



57**SSAM JANG**

I can't imagine life without *ssam jang*, the spicy-sweet, dark red paste that's always served with the Korean leaf-wrapped foods called *ssam*. When I was a kid in Korea, we'd eat the condiment—made of soybean paste, red peppers, scallions, toasted sesame seeds, and sesame oil—with rice wrapped in perilla or chrysanthemum leaf from our garden. Now, at my home in California, we use *ssam jang* for everything from serving with barbecued meat to flavoring soups. (See page 92 for a recipe.) —So Yong Park, Los Angeles

Below, *ssam jang* tastes great as a marinade for grilled beef (top) and salmon (bottom) and as a condiment for Korean-style rice wraps.

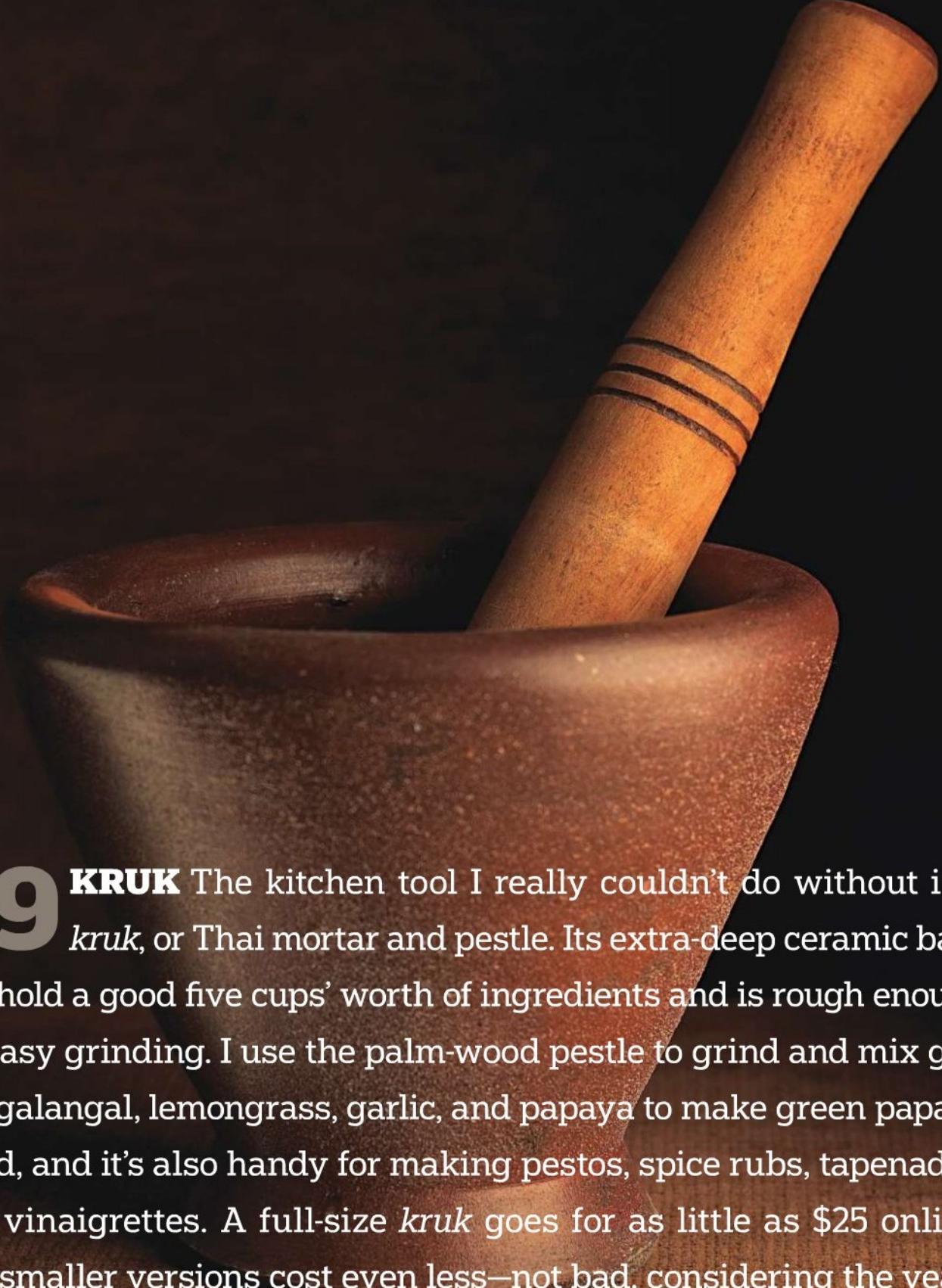
**58 PORCHETTA**

Porchetta is the king of all pork dishes. Growing up in an Italian-American household in New York City, I ate it all the time; my parents would butterfly a pork shoulder, rub it down with rosemary and garlic and lots of salt and pepper, roll it up, and slow-roast it until it was crisp on the outside and juicy and fragrant within. When I got a little older and started traveling to Italy, I found out that every region—every kitchen, even—seems to have its own way of doing porchetta. Some are simple: maybe pork shoulder rubbed with fennel seeds or wine and slow-roasted. Others are literally whole hog, like the boldly seasoned fire-roasted whole suckling pig they serve in central Italy. And porchetta sandwiches are ubiquitous: at a *paninoteca* in Florence, I had an herb-strewn *porchetta toscana* sandwich with sautéed escarole on the side that reminded me of my favorite sandwich back home: the pork, broccoli rabe, and provolone hero at Tony Luke's in Philadelphia. Over the years, I've tried lots of different recipes, and I've loved them all. As far as I'm concerned, there's no better way to feed a crowd. (See page 84 for a recipe.) —Peter Battaglia, Tinton Falls, New Jersey

FIVE GREAT PORCHETTAS In Chicago, **Mado** serves a succulent spit-roasted, pork belly-wrapped tenderloin. New York's **Il Buco** roasts whole heirloom pigs.

Esposito's in Philadelphia also has a fine whole-pig porchetta. **RoliRoti**, a cart in San Francisco's Ferry Plaza Market, seasons belly and loin with herbs, lemon zest,

and pinot grigio (like the one above). The porchetta at **Salumi** in Seattle is piled on a roll with a tasty parsley-caper spread. —THE EDITORS



59 **KRUK** The kitchen tool I really couldn't do without is a *kruk*, or Thai mortar and pestle. Its extra-deep ceramic base can hold a good five cups' worth of ingredients and is rough enough for easy grinding. I use the palm-wood pestle to grind and mix ginger, galangal, lemongrass, garlic, and papaya to make green papaya salad, and it's also handy for making pestos, spice rubs, tapenades, and vinaigrettes. A full-size *kruk* goes for as little as \$25 online, and smaller versions cost even less—not bad, considering the years of nonstop use they'll get. —*John Hanesworth, San Antonio, Texas*

60 FLOUR SACK TOWELS

Flour sack towels are my constant kitchen companions. Made from soft, lint-free flour sack cotton and sold everywhere from Amazon.com to Bed Bath & Beyond, they're strong, sheer, and absorbent. I keep



one hanging sinkside for drying dishes and for draping over my rolls as they rise. And they won't leave fuzz on my glassware.

—Susan Betz, Morgan Hill, California

61 OVEN THERMOMETER

Baking is a science, and just being in the ballpark with temperature won't cut it. My oven isn't exactly precise, so after burning one too many pastry crusts, I finally went to the supermarket, bought an oven thermometer, and confirmed that my oven runs hotter than its gauge says it does. Now, whenever I bake, I hang my thermometer from one of my oven racks, peek at the temperature through the window, and adjust my dial accordingly. —Lydia Daniel, Costa Mesa, California



62 LA SUPER-RICA TAQUERIA

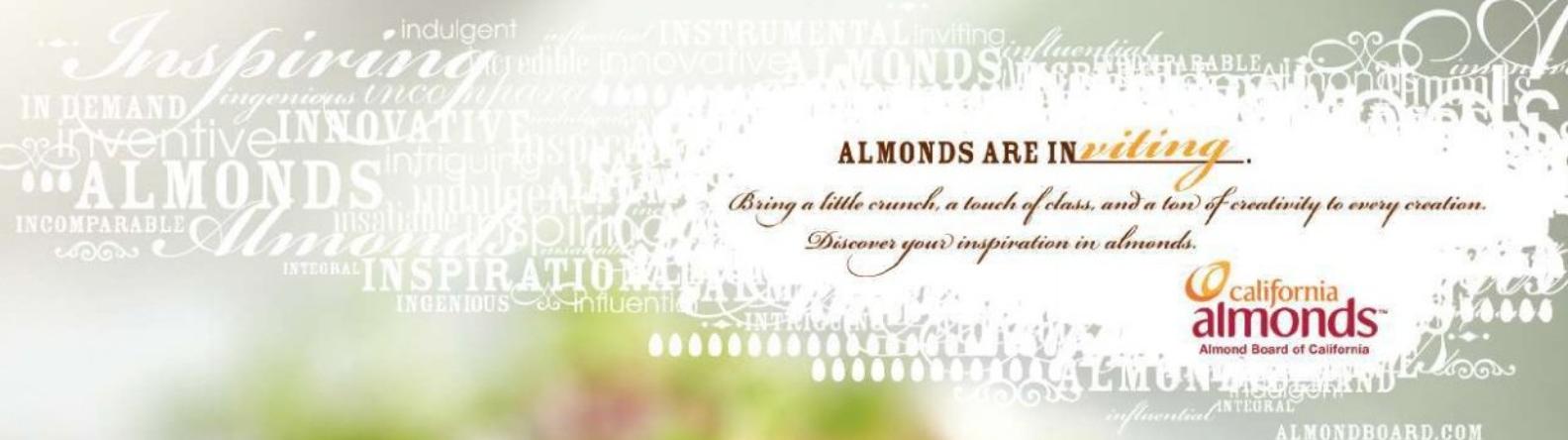
La Super-Rica in Santa Barbara, California, is the best taco joint I've been to outside Mexico. The tacos are topped generously with chicken, pork, or carne asada, and they've got dishes from all over Mexico, such as Mexico City-style pasilla chiles filled with melted cheese and grilled chicken or pork or vegetables. They make the most amazing variety of tamales, including ones stuffed with corn, zucchini, chayote, cheese, and potato, plus a chicken mole version wrapped in banana leaves. Their quesadillas contain their out-of-this-world handmade tortillas, which you can watch the cooks make while you wait in the long, long line. —Jeff Belton, Sunnyvale, California

Temptation Barrel-Aged Ale I first tasted Temptation a few years ago and was blown away by this blond, barrel-aged sour ale. I'd sampled a lot of American craft beers, but this one was different. It was full of bright acidity but had a big, round finish like a fine white wine and a funky, fruity taste that reminded me of a naturally fermented Belgian lambic. Later I found out that the Russian River Brewing Company, in Santa Rosa, California, ages the ale in used chardonnay barrels with a yeast called *Brettanomyces*, which helps give the brew its unique flavor. It's not a beer you just throw back; swirl it around, smell it, and take the whole thing in. I like to sip it from a goblet alongside a piece of good goat cheese.

—Benjamin B. Orphan Eksouzian, San Leandro, California

63





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64 LEMON CURD

The first time I made lemon curd, I couldn't believe how easy it was. I just simmered eggs, sugar, lemon juice, and lemon zest until the mixture thickened, then added butter, and the pearly spread came together. I drizzle it over ice cream and slather it on scones. I put a dollop of it on my berries, and I spoon some over chocolate cake—or any dessert that might benefit from a bit of creamy tartness. (See page 92 for a recipe.) —Nancy Davis, Atlanta, Georgia

65 PICKLED TOMATOES

Give me a pickled green tomato anytime over a dill cucumber. Plump and tangy with a garlicky edge, they're great sliced on my salmon salad sandwich or just eaten alone. There are lots of good jarred brands out there (like Ba-Tampte, below), but I make my own from small unripe tomatoes; then I put them in my martinis. —Faith Kolean, Willow, Alaska



Boos Butcher Blocks I think of my cutting boards and butcher blocks from the 123-year-old John Boos Company as cherished pieces of furniture. My favorites are my six-foot-long maple butcher-block counter, where I roll out pasta and knead dough, and my heavy cherry cutting board (above). And it's not just their beauty that I love. John Boos boards stand up to years of chopping, cleaving, and slicing and still hold their smooth surface. —Karen Shane, Marana, Arizona

66

67 THE BLACKBERRY SLUMP AT THE FOUR SWALLOWS, BAINBRIDGE ISLAND, WASHINGTON

For my money, there is no better dessert on Earth than the blackberry slump at the Four Swallows restaurant on Bainbridge Island, in Washington State. *Slump* doesn't sound all that appetizing to you? Fine; refuse to order it, as I did, and watch as it arrives in front of your tablemate smelling like home-baked memories and looking like a cake crossed with a crumble, with blackberries glistening like jewels amid vanilla ice cream and a toasty brown crust. When I finally persuaded my husband to share it, I discovered that the slump tastes even better than it looks. (See page 86 for a recipe.) —Amanda Allington, Honolulu, Hawaii



68 ASTOR CENTER

The ultimate culinary cultural center, New York City's Astor Center offers terrific seminars, demos, and classes. On my first visit it was the food scholar Andrew F. Smith lecturing about the history of Thanksgiving.



Recently they had the Chicago chef Grant Achatz talking about the role of aromas in cooking. You can taste wine with master sommeliers, see films, learn how to mix cocktails—you name it. —John Dryzga, Hoboken, New Jersey

69 OLIVE OIL TORTAS

They're like a crispbread but more luscious; a tortilla but crunchier; a cookie but not as sugary. Whatever they are, Ines Rosales Olive Oil Tortas, made by hand according to a century-old recipe in Seville, Spain, are heavenly. I'm addicted to the sesame-sea salt variety and the sweet anise kind, which I eat with slices of Serrano ham. —Michael Klashman, New York, New York



70

SACRED HEART CHURCH RAVIOLI DINNER

The Sacred Heart Church in Cincinnati, Ohio, has been putting on a ravioli dinner twice a year since 1910, and my family has been going for five generations. It's everything a big church supper should be. You show up, get handed a number, and take your seat at a long table while kids from the neighborhood bring you your food. And you make small talk with your neighbor. *How long have you been coming?* (Since I was born.) *How is the sauce this year?* (It's always good.) *How is the wine?* (Cheap but drinkable!) As for the ravioli, they're plump, tender, and delicious, stuffed with ground veal, pork, spinach, and ricotta cheese and served with tomato sauce that's simmered slowly in huge pots. My grandmother always brought her own shaker of crushed red pepper, which she passed around her table. Today, the organizers provide little packets of red pepper, but not much else has changed. —Theresa Wolke, Cincinnati, Ohio

71 HOT DOUG'S, CHICAGO

Of all the hot dog joints in Chicago, none are as good, or as "out there," as Hot Doug's, a small corner shop on the city's Northwest Side that earns its self-declared title of "sausage superstore." While the owner, Doug Sohn, who always works the counter, makes a great Chicago-style dog, topped with the usual pickles, mustard, tomatoes, sport peppers, and celery salt, it's all the other creative combinations that make the place extraordinary. He changes his menu almost daily, to include specials like bacon sausage with crème fraîche, caramelized onions, and double-cream Brie; and chicken sausage with Sriracha mustard and sesame seaweed salad. The only thing that bothers me about Hot Doug's is the ever present line around the block, but then, I always make the time.

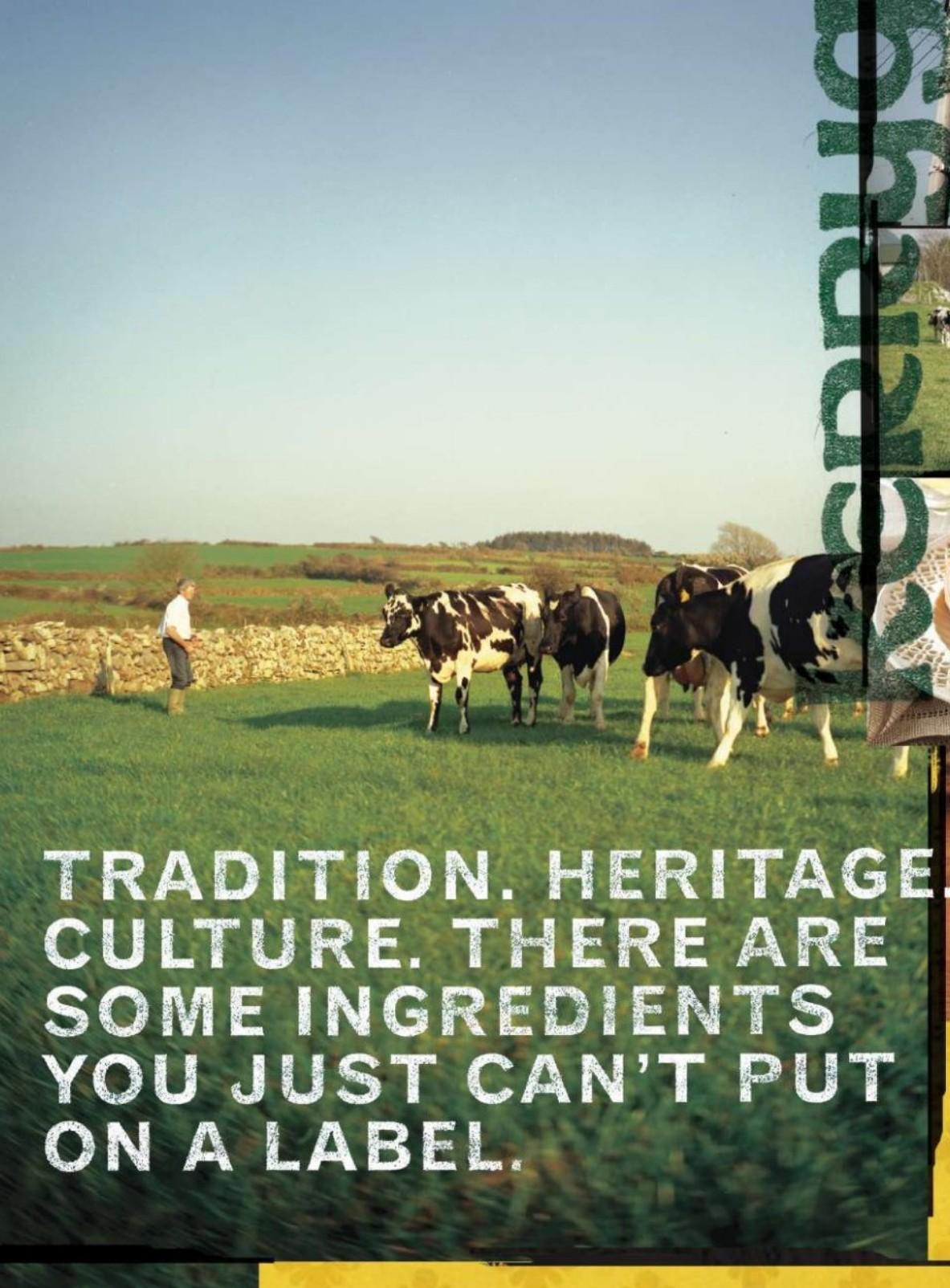
*—Carolyn Gordon,
Chicago, Illinois*



Pyrex Glass Measuring Cups

They are the little black dresses of the kitchen. I've collected Pyrex measuring cups in different sizes over the years, so I always have the right one for the occasion: the small one-cupper for melting butter in the microwave; the standard four-cup size for whisking salad dressings; and the huge, eight-cup version (known in my house as Big Bertha) for mixing and pouring pancake batter. They're made of heatproof glass and have a simple design, which hasn't changed much since my grandmother's day. They're also almost impossible to break. In a kitchen full of faddy tools, this one lasts forever and never goes out of style. —Linda M. Yardley, Wilmette, Illinois





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E. DEHILLERIN COOKWARE SHOP, PARIS

I sincerely hope that, if you find yourself in Paris, you'll go to E. Dehillerin, the 190-year-old kitchen supply store on the rue Coquilliére, near the Louvre museum. You might be underwhelmed initially: the façade is plain as can be, the aisles are narrow, the shelves are cluttered, the floorboards are creaky, and some of the best merchandise is displayed in the cramped basement. But the store is always crowded with restaurateurs, students from the Cordon Bleu cooking school, and even a few non-pros like me.

The first thing that's likely to raise your pulse rate is the copper cookware: hundreds of gleaming professional-grade cooking vessels: sauté pans, sauciers, stew pots, double boilers, roasting pans, turbot kettles, bowls for whipping egg whites, and lots more. You'll see all sorts of other tools, too—baking mats, whisks, wheeled dough cutters, chopping blocks, mandolines, meat thermometers, wooden spoons, rubber spatulas, brass-plated duck presses, and a huge selection of cast-iron Dutch ovens, escargot dishes, and loaf pans. Don't expect the salesmen to hold your hand. If you speak to them in English, they might even roll their eyes. But these guys are knowledgeable, and they'll make sure you get what you're looking for, provided you tell them what kind of cooking you're going to be doing.

I've purchased numerous pots and pans at E. Dehillerin, and my cooking's the better for it. I don't burn my braises anymore, and the sauté pans always give me a great sear. I love my copperware so much that I always take the food right to the table in it. I plan to buy, on my next trip, a good carbon-steel knife; Dehillerin has a huge variety.

If you can't make it to Paris, you can always visit Dehillerin's website (www.e-dehillerin.fr). You'll still get the best tools out there. But nothing can replace the thrill of navigating those narrow aisles, packed from floor to ceiling with everything a cook could want.

—Frank Galella, Denville, New Jersey



A salesman wielding a whisk at the E. Dehillerin kitchen supply shop in Paris.

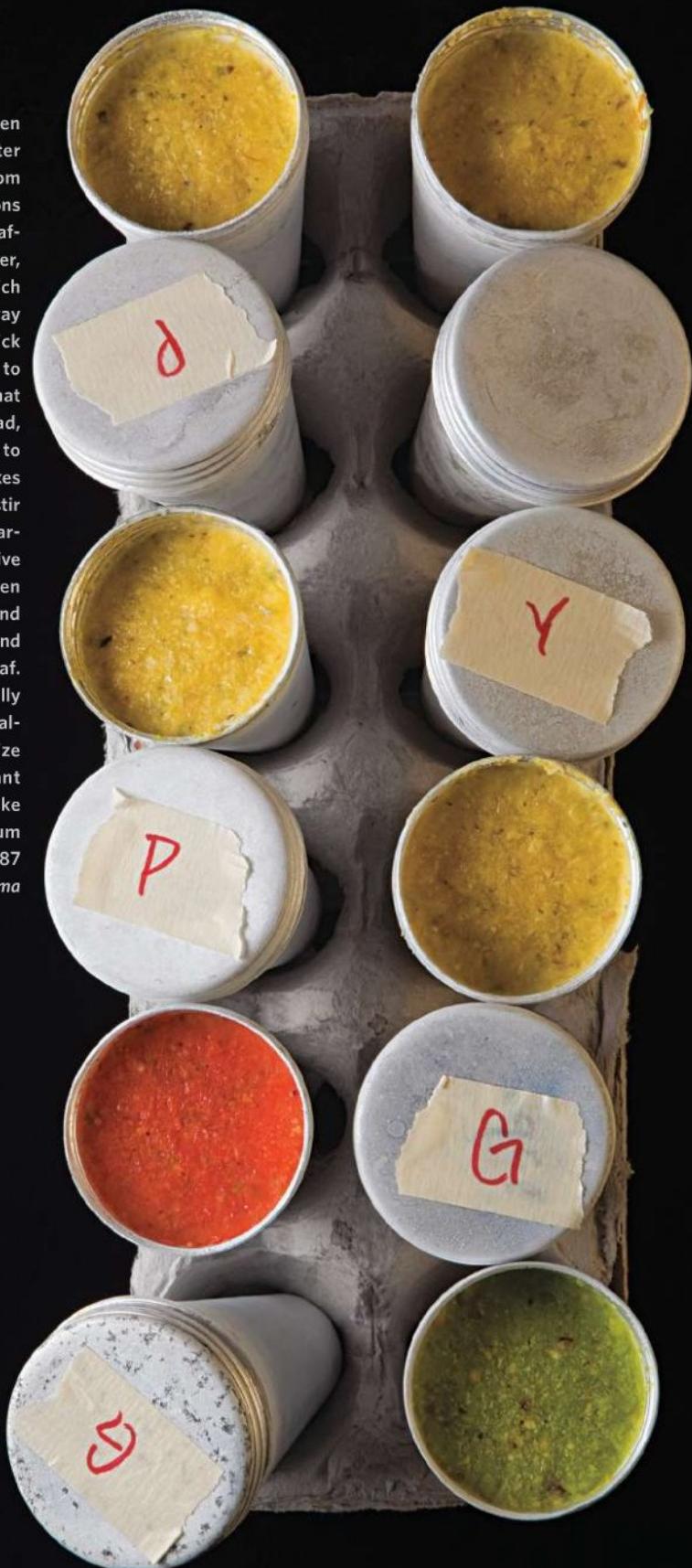
KULFI

Say what you like about gelato or frozen custard; if you ask me, there's no better ice cream than *kulfi*. We used to buy it from pushcart vendors on sweltering afternoons in Mumbai, India. Made in flavors like saffron, pistachio, cardamom, and rose water, *kulfi* has a dense, creamy texture and a rich taste that come from the traditional way of preparing it. What makes *kulfi* so thick and luscious, and what makes it slower to melt than most styles of ice cream, is that it isn't churned to incorporate air; instead, milk is slowly simmered until it reduces to become as thick as heavy cream. This takes patience and a strong arm; you have to stir continuously while the milk sugars are caramelizing. (Those caramelized sugars give *kulfi* its deep, almost toasty flavor.) Then the milk is poured into conical molds and frozen. Sometimes you eat it on a stick and sometimes just cradled in a banana leaf. Nowadays we can find great commercially made *kulfi* near our home in Northern California, but it usually comes in pint-size cardboard containers. When we want a more authentic experience, we make our own *kulfi* using traditional aluminum molds we found in Mumbai. (See page 87 for a recipe.) —Khaja Zafarullah and Reema Mewar, Belmont, California

75 GASTÓN ACURIO

When I moved to Peru two years ago, I knew all about ceviche, but thanks to a chef named Gastón Acurio, I learned that there is much more to Peruvian cuisine. At his restaurant Astrid y Gastón in Lima, I tasted dishes that were unlike anything I'd expected to find in South America—specialties like *lomo saltado*, sliced beef stir-fried with potatoes, soy sauce, and *ají* chiles. Soon I started watching Acurio's TV cooking show and reading his cookbooks, and I became fascinated by the fact that so many techniques and ingredients in Peruvian cooking (like the soy sauce in my *lomo saltado*) had been brought here by immigrants, from China, Japan, Africa, and beyond. Now Gastón Acurio has restaurants throughout South America, in Europe, and in the States, and he's letting the world know what I had to move here to learn: that Peru has some of the most exciting food on the planet.

—Andrea Doyle,
Lima, Peru



FROM LEFT: ANDRÉ BARANOWSKI; INES MENACHO

74





76 The Versatile Bloody Mary I could wake up to a different kind of bloody mary every day. I've had bloody marys with pickled okra, ones made with beer or tequila instead of the standard vodka, and others with green tomatoes and herbs. Some, spiked with beef stock or studded with raw oysters, taste like a meal. And let's not forget the



delicious classic version, made with lots of horseradish, fresh lemon juice, celery salt, Worcestershire, Tabasco, and just the right balance of vodka and tomato juice. Weekend mornings just wouldn't be the same without one. —John Francese, Harrisburg, Pennsylvania

Top row, from left: Cajun bloody mary; tomatillo bloody mary; deconstructed bloody mary; frozen bloody mary; Singapore bloody mary; original bloody mary. Bottom: bloody martini; heirloom tomato bloody mary; Boston bloody mary; Old Bay bloody mary; gazpacho bloody mary; michelada bloody mary. (See pages 88 and 90 for recipes.)



77 TRADER JOE'S LIME & CHILI CASHews

When you crunch into these snacks, the flavors come in waves. First, there's the tang of roasted Kaffir lime leaves, then a mildly salty bite, then the subtler, citrusy taste of lemongrass, followed up with the kick of chiles. And then the sweet flavor of the cashew really comes through. I live in a rural area and have to drive an hour and a half to buy these. They're worth it. —Clay Schroll, Freeport, Illinois

78 WALLA WALLA ONIONS

Last summer my husband and I drove through Washington State, tasting great wines at every stop, but it wasn't bottles we carried home in



our luggage; it was Walla Walla onions. These medium-size onions, grown in the southeastern part of the state, are sweet and mild. When cooked (I love them in curries; see page 81 for a recipe), they turn luscious and even sweeter, but it's almost a shame to cook them, because they're

so delicious raw.
—Marsha Pederson,
Roselle, Illinois

79 DRIED LEMON ZEST

Here's a trick: zest a lemon and let the zest dry on a piece of wax paper for a day, then fold the wax paper and press. Presto! The zest becomes a powder. You can sprinkle some onto a beet salad to give it a zingy flavor or throw a pinch on a slice of Key lime pie for more tartness (you can make dried zest from limes, too, for that matter). I add dried lemon zest to mayonnaise for an



on-the-fly aioli, and this past summer I mixed some of the zest with salt and put it on the rims of margarita glasses. (See page 92 for a recipe.) —Cole Ruth, Los Angeles, California

80 BÉARNAISE AND FRIES AT THE GLASS ONION

If you're visiting Charleston, South Carolina, be sure to go to the Glass Onion, an outstanding >>



81

KASMA LOHA-UNCHIT

For more than 20 years, my cooking teacher, Kasma Loha-unchit, has dedicated herself to teaching Westerners about Thai food and culture. For her, it's not enough simply to give her students new recipes and techniques. When I first took a class in her Oakland, California, kitchen, Kasma told us, "If you want to make Thai food, you should learn to eat like a Thai." And so we tested the astringency of banana blossoms on our tongues, we ratcheted up our tolerance for searing-hot Thai chiles, and we learned to appreciate the piney fragrance of galangal. We also learned to balance the hot, salty, sour, and sweet flavors that make Thai food so delicious. Kasma's cooking is authentic Thai home cooking. Now, in my own home, I come to the table with dishes like curried fish mousse in banana leaves and crispy duck salad with lemongrass and cashews. My friends and family say, "Wow!"

—Donna Yee, Walnut Creek, California



>> restaurant serving Lowcountry and New Orleans-style food. Before you even order your drinks, get a basket of the french fries with béarnaise sauce. The twice-fried potatoes are so perfectly crisp on the outside and soft on the inside that they'd be stars all by themselves, but the creamy, tarragon-rich béarnaise is the best dip imaginable for french-fried potatoes. —Rachel Levkowicz, Charleston, South Carolina

82 SCHMALTZ

Schmaltz makes everything taste better. That staple of Jewish cooking—rendered chicken fat flavored with a little onion—goes into all my favorite dishes: matzo brei (fried matzo with

caramelized onion), mashed potatoes, and chopped chicken liver, to name a few. I often render my own schmaltz, after asking my butcher to save a few pounds of chicken fat and skin for me. It's the epitome of slow food; I simmer the ingredients in a large pot over low, low heat for hours and ladle out the crispy bits, or gribenes, that float to the top. I save most of those cracklings to add to chopped liver; my kids always polish off the rest. (See page 92 for a recipe.) —Jonathan Labovitch, San Rafael, California

83 SHARKSKIN WASABI GRATER

Sushi chefs in Japan swear by this tool: a piece of durable, rough-textured sharkskin that's mounted on a wooden paddle. They use it to grate the gnarly green wasabi root into a pungent paste that has a much finer consistency than what you can get with a regular grater or even a microplane. I found mine at the Tsukiji fish market in Tokyo, and it is so easy to use. Just rub the root over the sharkskin and scrape off the paste that builds up on the paddle. Now I grate ginger, shallots, and garlic on it, too. —Megan Wyatt, Bainbridge Island, Washington



84 MARGERUM M5 WINE

Doug Margerum's M5, a blend of the five principal Rhône-style grapes grown in Santa Barbara County, is my surefire crowd-pleasing wine. I love the aromas of strawberry, white pepper, and plum, the hints of leather and smoke, and how it all comes through on the palate in a long, clean, delicious finish. Ditch the swank dinner at an overpriced steak house, and pair the M5 with a Double-Double Animal Style burger from In-N-Out. It's a match made in heaven, and, with a total tab of around \$30, it's a perfectly affordable combo of sophistication and comfort. —Blaine Pate, Los Angeles, California



85 CAJUN ROUX

One Saturday morning 25 years ago, I stumbled on a TV show called *Louisiana Cookin'* just as the host, Justin Wilson, was proclaiming that he was going to make a roux for a gumbo. In my world, roux was flour and butter that you stirred in the skillet for a few seconds to thicken a sauce. What was the big deal about that? Wilson combined lard and flour in a stockpot and cooked the roux slowly, stirring constantly for a very long time. As he did so, he said, "If you see black specks in de roux, throw it out and start over. It burned." It wasn't until the roux was a dark chestnut color that Wilson removed it from the fire and dumped in the rest of his gumbo ingredients. Years later, I learned that, in Louisiana, the method for making roux is handed down as an heirloom. Each family prides itself on creating traditional foods, from gumbo to étouffée (see page 82 for a recipe), with its own, time-tested roux. It's the backbone of flavor for their cooking. Now it's part of mine. —James Morgan, Scottsdale, Arizona



86 BULGUR

It wasn't until I met my Armenian-born husband, Bernard, that I understood the wonders of bulgur, the cracked wheat that's widely used in Middle Eastern cooking. Sure, I'd tasted it in tabbouleh, the delicious salad of bulgur and parsley (see page 86 for a recipe). But soon Bernard was introducing me to hearty Armenian soups made with bulgur and mushrooms and to kufte, seasoned ground lamb meatballs kneaded with the grain. I fell in love right away with the ingredient's nutty flavor and delicate texture. Bulgur makes a wonderful thickener for soups and can be used as a binder for lentil dumplings and meatballs. It can be mixed with meat and seasonings and stuffed inside hollowed-out squash, zucchini, and eggplants. I've found varieties that are coarse and slightly chewy and others that are as fine as sand. Bulgur is a staple in our home, and it's my favorite ingredient. There are just so many dishes in which to use this simple, ancient food. —Marion Karian, Fresno, California

Five delicious uses for bulgur, below: from left, bulgur salad with squash; bulgur-stuffed chard; bulgur-mushroom soup; tabbouleh (see page 86 for a recipe); bulgur-stuffed zucchini.





87 SUMAC

I'm a sour craver, so sumac, the supertangy, brick red Middle Eastern spice, is the seasoning for me. I first tried sumac, a powder made by grinding the dried berries from the bush of the same name, years ago at my sister's house. An exchange student from Azerbaijan was visiting, and one evening she made her family's lamb meatballs, which she served in a broth sprinkled with sumac. The spice had a lemony flavor that really perked up my taste buds. I was hooked. Sumac seemed exotic to me, and I thought it would be

hard to find, but then I spotted a big bag of it at the Middle Eastern grocery store near my office and found out I could buy it online, too. Sumac has become a gateway to the cooking of the Middle East for me; now I add it to grilled meats, stews, and salads from that part of the world, and I use it to give dazzle to simple dishes like grilled or boiled vegetables, which I drizzle with olive oil and sprinkle with sumac and coarse salt. —Catherine Zilber, Knoxville, Tennessee



88 NAKIRI KNIFE

The Shun Pro Nakiri knife has a beveled blade, like a cleaver's only narrower, and is lightweight but strong. It's also very sharp. In Japan, chefs use the Nakiri for cutting vegetables into uniform slices, but you can also use it for all kinds of jobs, like mincing herbs and garlic. It can handle anything a mandoline can and is easier to clean. And who needs a food processor when this knife makes such short work of julienning? —Yvonne Khoo, Summit, New Jersey

89 SEAFOOD CHOWDER AT THE ESQUIRE RESTAURANT

We take seafood seriously in the Canadian Maritimes, and I can say without reservation that the seafood chowder at this roadside diner near Halifax, Nova Scotia, is the best I've had: it's made with butter, cream, potatoes, onions, bay leaf, and tender chunks of fresh-caught lobster, scallops, and haddock. The soup is never thickened with flour, so it's got a clean, pure ocean flavor. —Donna Rogers, Bedford, Nova Scotia



90

ANNE KEARNEY

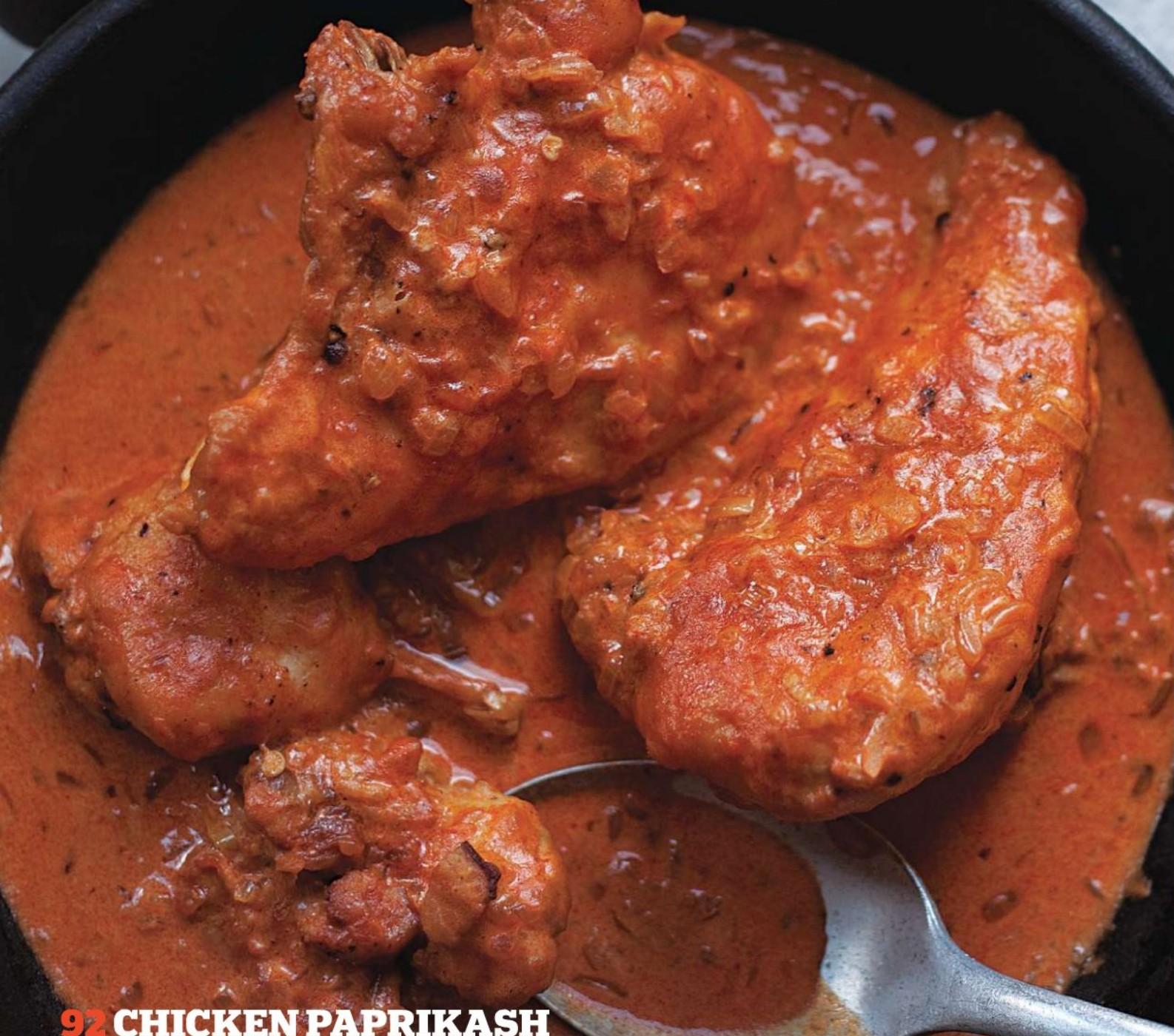
This chef (above left) is my culinary hero. Not just because I loved Peristyle, the French-Creole restaurant in New Orleans that she used to own, until 2004. And not just because of her awards from the James Beard Foundation and other organizations. She's my hero because she returned to her roots in Ohio, her native state. When she left New Orleans and came back to her family's farm in the small town of Lebanon she started raising organic produce, taught at the Midwest Culinary Institute in Cincinnati, and got diners interested in Ohio's local and artisanal food products. In 2007 she opened Rue Dumaine, a bistro in Washington Township, a suburb of Dayton. Her food feels more classically French now, and I love everything on the menu: the pan-seared sea scallops with roasted fingerling potatoes; the crisp *herbes de Provence* frogs' legs; the cabernet-braised beef short ribs with rémoulade slaw. It's a hidden gem where Anne continues to make magic. —Greg Holtkamp, Braintree, Massachusetts

91 WISCONSIN

We've got some of the best sausage around (like the *Schublig* ❶ and *Mettwurst* ❷ from Ruef's Meat Market in New Glarus); some of the finest craft beers (like the lambic ❸ from New Glarus Brewing Co. and Good Old Potosi Beer ❹, a light-bodied ale); and 600 kinds of cheese (like the Limburger ❺ from Chalet Cheese Cooperative in Monroe and the cheese curds ❻ from Gibbsville in Sheboygan Falls). But those are just the most obvious of Wisconsin's culinary charms. The state also has more than 800 miles of freshwater shoreline where you can find delicious fish (like the smoked whitefish ❻ from Charlie's Smokehouse in Ellison Bay). We've got thousands of acres of orchards where you can buy ciders and fruit wines and sweet-tart cherries (like the dried ones from Country Ovens in Forestville ❾). We have distillers and winemakers who are putting the state on the map for fine wines and spirits (like the small-batch gin ❽ from Death's Door Spirits on Washington Island). Our family-run bakeries and confectioners make sweets that are hard to find anywhere else, including big, round kringles (like the ones from Racine Danish Kringles in Racine ❾); old-fashioned chocolates (like the "melty bars" ❿ from Oaks Candy in Oshkosh and the wintergreen patties ❾ from Kaaps in Green Bay); European-style breads (like the Norwegian *lefse* ❿ from Countryside Lefse in Blair, the marbled rye ❻ and pretzel rolls ❻ from Miller Bakery in Milwaukee, and the hard rolls ❻ from the American Club in Kohler); traditional pies (like the apple pie ❿ from the Elegant Farmer in Mukwonago); and *Florentiners* ❽ and *Nussknackers* ❽ (like those from Clasen's European Bakery in Middleton). And, at places like Koops' in Pleasant Prairie, we've even got tangy Düsseldorf-style mustard ❻ to go with all that sausage, beer, and cheese. —Dan Florey, Middleton, Wisconsin

TODD COLEMAN





92 CHICKEN PAPRIKASH

In the minds of some of their Eastern European immigrant neighbors, my parents, Lester and Olga Koložy, had a mixed marriage: he was Hungarian and she was Slovenian. It didn't get in the way too much, though; they were married for 60 years. They fell in love after my father spotted my mother at a Valentine's Day dance in Cleveland, Ohio; her parents told her not to marry a Hungarian, because all they think about is their next meal. My father did have a voracious appetite, and we generally ate Hungarian food. One meal we all loved was my mother's chicken paprikash (*paprikás csirke* in Hungarian), Hungary's famous dish of braised chicken and dumplings. Since we lived on a farm, she got most of the ingredients right outside our back door. The chickens were free range (not a term we even knew about in the 1950s), the water was from our well, the onions were from the garden, and the sour cream was from our Jersey cow, Molly. Once in a while, one of my father's Hungarian friends, just returned from visiting the old country, would bring us some wonderful

paprika, rich and red. My mother browned the onions and added the chicken, the paprika, and the other seasonings, and the delectable smells of the simmering food wafted through the kitchen and mingled with the fresh breezes that swept in through our open windows. Meanwhile, my mother would put on a big pan of water to cook the flour dumplings. The dough was a rich yellow because our chicken eggs had such deep orange yolks. Mother dropped spoonfuls of it into the boiling salted water, and in no time the fluffy dumplings bobbed to the top. When she slipped them into the pan with the savory drippings from the simmered chicken, the dumplings took on a beautiful red-gold color; the sight of them set our mouths watering. My father was called to the table, and we sat down and got started with no fanfare. It was good, hearty food that pleased all our senses. With cooking like this, how could you help looking forward to the next meal? (See page 81 for a recipe.) —Isabelle Zgong, Slippery Rock, Pennsylvania



93

LINGHAM'S HOT SAUCE

There are countless hot sauces out there, but I don't think any are as versatile or as addictive as Lingham's, which has been produced in Penang, Malaysia, for over a century. There's nothing in there but fresh red chiles, vinegar, sugar, and salt. Still, the bright red sauce delivers a special fiery kick and just enough sweetness. It's sort of a cross between the garlicky Sriracha you see at many Asian restaurants in the United States and Thai sweet chile sauce. The condiment was supposedly concocted in 1908 by an Indian immigrant whose last name was Lingham; by the 1950s, the sauce was popular all over Asia. Nowadays, you find it at street-food stalls across Malaysia, where it's sold as Lingham's Chilli Sauce and is often served as a dip for fried spring rolls, but you can also get it at Asian supermarkets in this country. I use it for barbecue marinades, sweet-and-sour pork, chicken, and fish, and I even drizzle it on omelettes and rice. —Bee Yinn Low, Irvine, California

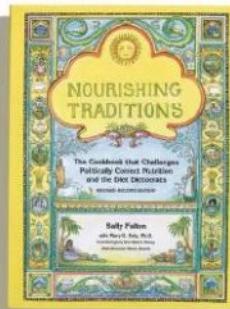


94

LEFTOVER SHELLFISH SHELLS

Most people throw away shrimp, crab, and lobster shells, but I use them to make a flavorful stock. I freeze the shells until I'm ready to whip up a batch, which I make by sautéing them in onions and white wine and simmering them in water. I use the strained stock to enrich risottos, sauces, and fish stews. You can also use shrimp shells to make a fantastic seafood bisque (see page 80 for a recipe). —Erin Steele, San Pedro, California

95 Nourishing Traditions Sally Fallon's *Nourishing Traditions* (NewTrends, 2001) is a masterpiece. The book explains that healthy living isn't about swearing off rich foods. It's about cooking and eating the way we did before mass production, sticking to unprocessed food prepared in traditional ways, whether it's preserved fruits, homemade yogurt, or naturally raised poultry. —Rachel Geiser, Apple Creek, Ohio



96

QUINCE RESTAURANT

When I first ate at Quince, the Italian-inspired restaurant in San Francisco opened by the chef Michael Tusk (left) and his wife, Lindsay, in 2003, I was impressed right off the bat with the incredible service: I counted more servers than guests (and the dining room was full). Wine? The sommelier suggested smart, unexpected pairings and brought us small tastes. More butter for the bread? It was

there before I even knew I needed it. But it was the food that really took my breath away: the vibrancy of the ingredients and the way the chef was attentive, but not beholden, to his Italian theme, offering dishes like black trumpet mushroom and salsify *sformato* (a savory and succulent baked custard), and tortelloni filled with sweet Maine lobster and English peas. The main dish was a delicious John

Dory with creamed leeks and winter black truffle, whose amazing aroma reached our table before the plates were placed in front of us (which was simultaneously, of course). And I'll remember the dessert of citrus soup with coconut gelato and sweet riesling for the rest of my life. In 2009, Quince moved to a new space in the financial district, and I can't wait to visit it. —Nicole Garrett, Houston, Texas

97 PADANG BROWN FOOD COURT, PENANG

My first stop whenever I return to my home country of Malaysia is Padang Brown, a food court in George Town, on the island of Penang. There are bigger hawker centers (as food courts are called in Malaysia), but this one, which hasn't changed much since it opened, in the 1960s, is full of great childhood memories for me, and I think it's still the best. I always go for the *popiah*, spring rolls stuffed with julienned vegetables, loads of sweet crabmeat, and juicy shredded pork. And I never miss the *cheh hoo*, a Chinese version of the Malaysian salad called *pasembur*: jicama, carrots, cucumbers, prawn fritters, and crunchy slivers of jellyfish topped with a spicy-sweet potato sauce—refreshing and filling at the same time. When I was a kid, my dad's favorite was *yong tau foo*, a meat- and vegetable-packed consommé. I can still picture him wielding his chopsticks over the stall's boiling cauldrons and picking out pieces of pork and tripe for the hawker to cut up with his ancient shears and put into the broth with fried garlic. For dessert, it has to be *cendol*—“worms” made of mung bean flour and pandan leaf-flavored gelatin swimming in coconut milk and palm sugar. I'm hungry just thinking about it. —Yvonne Khoo, Summit, New Jersey



98 JONATHAN GOLD

After I moved to LA from Boston a few years ago, Jonathan Gold's restaurant reviews in the *LA Weekly* became my guide to the city. He introduced me to all the different culinary enclaves around town and to the city's best chefs, and he did so in a way that made me want to experience and taste



everything he wrote about. His democratic approach—giving casual places the same respect as high-end restaurants—is one of the things I admire about him the most. His contagious passion for eating is another. Gold takes food writing to a new, more engaged level. This time, LA has the upper hand on everyone, even New York. —Kevin Cox, Los Angeles, California

99 Quail Eggs I use quail eggs instead of regular old chicken eggs whenever I can. Because they're so small—about the size of a walnut—they can add an accent to a dish without overwhelming it, and they have a subtler taste. You can soft-boil a couple of quail eggs to top a salad niçoise, or you can fry them over easy for an elegant steak-and-eggs breakfast. And deviled quail eggs make adorable canapés. I've even eaten them raw, cracked over sea urchin sushi. In this case, smaller is better. —Megan Wyatt, Bainbridge Island, Washington





SWEETWATER'S DONUT MILL DOUGHNUTS

You haven't had a real doughnut until you've had one from Sweetwater's Donut Mill in Kalamazoo, Michigan. These colorful, gooey pastries are glazed, frosted, covered with sprinkles and shredded coconut, filled with custards and creams and jellies, drizzled with icing, dusted with sugar, and garnished in plenty of other creative ways. The company makes 55 different kinds, from the standard crullers, twists, fritters, and longjohns to over-the-top peanut butter creme-frosted doughnuts with milk chocolate filling. Thankfully, Sweetwater's is open 24 hours a day (they also do mail order), so you never have to let your cravings go unsatisfied.

—Rachel Billings,
Holland, Michigan

100

Appetizers

BACON-WRAPPED SARDINES

SERVES 2

King Oscar sardines (see page 36) work nicely in this preparation, which is based on a recipe in *La Cuisine* (Leon Amill, 1969) by Raymond Oliver.

Canola oil, for frying

- 6 oil-packed sardines, drained
- 3 slices bacon, halved crosswise
- 2 slices white bread, crusts removed
- 1 tbsp. finely chopped mixed fresh herbs such as flat-leaf parsley, chives, tarragon, and basil

① Pour oil into a 6-qt. Dutch oven to a depth of 2"; heat over medium-high heat until a deep-fry thermometer reads 350°. Pat sardines dry with paper towels. Wrap each in a piece of bacon and secure with a toothpick.

② Fry bacon-wrapped sardines, turning occasionally, until bacon is crisp, about 2 minutes. Using a slotted spoon, transfer sardines to paper towels. Fry bread in same pot, turning, until golden brown and crisp, about 30 seconds. Transfer to paper towels. Remove toothpicks from sardines. To serve, place 3 sardines on each slice of toast and sprinkle with herbs.

GREEK FRIED CHEESE

SERVES 4-6

This is one of many flavorful mezedes (Greek appetizers) in Susanna Hoffman's *The Olive and the Caper* (Workman, 2004; see page 22).



Dried salt cod, the main ingredient in the Brazilian *bacalhau* described in the recipe on the facing page, can be purchased in two forms: whole, bone-in, skin-on filets, which usually range from one to five pounds and can be found in Italian, Portuguese, and Caribbean groceries; and packaged boneless, skinless filets (left), which are typically pricier and more widely available in supermarkets. When shopping for whole filets of salt cod, look for whitish flesh with no spots or discoloration. The fish should smell mildly of the sea and be dry to the touch. Cooking with salt cod requires some advance preparation. If you're using boneless filets, place the fish in a bowl and rinse it under cold running water for 15 minutes, then soak it for 18 to 24 hours in the refrigerator, changing the water at least 3 times (longer soaking will yield a milder taste). If using whole, bone-in filets, rinse the fish for 15 minutes, then soak it for 36 to 48 hours in the refrigerator, changing the water at least 4 times. When using bone-in filets, purchase about twice the weight called for in your recipe to account for the skin and bones, which should be removed before you cook the cod. After soaking either kind, pinch off a piece of the fish and taste it; it should be pleasantly but not overpoweringly salty. —Mary-Frances Heck

- Olive oil, for frying
- 10 oz. haloumi, kefalogravi, or Pecorino Romano cheese, cut into $\frac{3}{4}$ " cubes (see page 100)
- 2 tbsp. brine-packed capers, soaked for 5 minutes and drained
- 2 tbsp. fresh lemon juice
- 2 tsp. roughly chopped fresh oregano

Pour oil into a 12" cast-iron skillet to a depth of $\frac{1}{8}$ "; heat over medium-high heat until very hot but not smoking. Add cheese and cook, turning, until all sides are golden brown. Using a slotted spoon, transfer cheese to paper towels. Put cheese into a bowl and toss with capers, lemon juice, and oregano. Serve in small bowls.

HERBED OLIVES

MAKES 1 CUP

Use a mixture of firm brined olives to make this dish (see page 22).

- 1 cup mixed olives (such as picholine, nafplion, and Kalamata) in brine, drained
- 1 tbsp. extra-virgin olive oil
- 2 tsp. finely chopped mixed fresh herbs such as flat-leaf parsley, basil, and oregano
- $\frac{1}{2}$ tsp. lemon zest

Combine ingredients in a bowl and let sit for 1 hour. Serve at room temperature or store in a covered container in the refrigerator for up to 2 weeks.

MARINATED MUSHROOMS

MAKES 2 1/2 CUPS

This easy appetizer (see page 22) can

be served warm or chilled.

- $\frac{1}{2}$ cup extra-virgin olive oil
- 1 lb. cremini or button mushrooms, stemmed
- $\frac{1}{2}$ cup dry white wine
- $\frac{1}{4}$ cup thinly sliced fresh fennel stalk (with some chopped fronds)
- 2 tbsp. fresh lemon juice
- $\frac{1}{2}$ tsp. fresh thyme leaves
- 2 cloves garlic, roughly chopped
- Kosher salt and freshly ground black pepper, to taste

Heat oil in a 12" skillet over medium-high heat. Add remaining ingredients and cook, stirring occasionally, until the mushrooms are just soft, 6-8 minutes. Transfer mushrooms to a medium bowl. Cover and refrigerate for at least 1 hour. Mushrooms will keep in refrigerator for 1 week. Serve chilled, warm, or at room temperature.

MUSSELS IN WHITE WINE

SERVES 6

Serve these garlicky mussels (see page 22) with crusty bread.

- 1 cup white wine
- $\frac{1}{3}$ cup roughly chopped flat-leaf parsley
- $\frac{1}{2}$ tsp. fresh thyme leaves
- 3 shallots, roughly chopped
- 2 cloves garlic, finely chopped
- 3 lbs. mussels, scrubbed and debearded
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. finely chopped fresh basil leaves
- Crusty bread, for serving

SALT COD

Bring wine, parsley, thyme, shallots, and garlic to a boil in a 6-qt. pot. Add mussels; season with salt and pepper. Cover and steam mussels until they open, 3-4 minutes. Spoon cooking liquid over mussels, sprinkle with basil, and serve with bread.

SHRIMP BISQUE

SERVES 6-8

Leftover raw shrimp shells (see page 77) lend a rich, briny flavor to this creamy soup (pictured on page 87).

- 8 tbsp. unsalted butter
- 2 plum tomatoes, chopped
- 1 large yellow onion, chopped
- 1 medium carrot, chopped
- 1 rib celery, chopped
- 6 cups uncooked shrimp shells
- $\frac{1}{2}$ cup uncooked rice, preferably basmati
- 2 tbsp. tomato paste
- $\frac{1}{2}$ cup plus 2 tbsp. brandy
- 6 sprigs fresh flat-leaf parsley
- 6 sprigs fresh thyme
- 1 dried bay leaf
- Kosher salt, to taste
- $\frac{1}{2}$ cup heavy cream
- 4 tsp. fresh lemon juice
- Cayenne pepper, to taste
- Freshly ground black pepper, to taste
- Crème fraîche, for garnish
- Chopped chives, for garnish

① Melt 4 tbsp. of the butter in an 8-qt. pot over medium heat. Add the tomatoes, onions, carrots, and celery; cover and cook, stirring, until soft, about 7 minutes. Increase heat to high and add the shrimp shells and rice; cook until shells are deep red, 2-3 minutes. Stir in tomato paste; cook until browned, about 2 minutes. Remove from heat and pour in $\frac{1}{2}$ cup brandy; return pan to high heat and cook until liquid has almost evaporated, 1-2 minutes.

② Tie parsley, thyme, and bay leaf together with kitchen twine; add to saucepan. Add salt and 9 cups water; boil. Lower heat to medium-low, cover, and simmer for 30 minutes. Remove from heat and let soup cool.

③ Discard herb bundle. Purée soup mixture in batches in a blender. Set a sieve over a 6-qt. saucepan; strain, discarding solids. Heat bisque over medium heat. Whisk in remaining butter, brandy, cream, lemon juice, and cayenne until smooth. Season with salt and pepper. Divide bisque between bowls; garnish with crème fraîche and chives.

TUNA MELT CANAPÉS

SERVES 2

Curry powder, raisins, and chutney pair nicely with cheddar cheese in this dressed-up tuna melt (see page 38).

- 2-3** tbsp. mayonnaise
- 1½** tbsp. raisins
- 1** tbsp. mango chutney, chopped
- ½** tsp. curry powder
- 1** 5-oz. can oil- or water-packed tuna, drained
- Kosher salt and freshly ground black pepper, to taste
- 2** slices white bread, crusts removed
- 2** thin, square slices cheddar cheese
- 8** 1" pieces fresh chives, optional

Heat oven to broil and arrange a rack 10" from heating element. Combine mayonnaise, raisins, chutney, curry, and tuna in a bowl and season with salt and pepper; set aside. Cut each slice of bread and cheese into 4 triangles. Spoon tuna salad on top of bread pieces; top with cheese. Broil triangles until cheese is melted, 3-4 minutes. Serve garnished with chives.

Main Courses

BACALHOADA

Brazilian Salt Cod Stew

SERVES 4-6

Salt cod (see page 34) is a staple in South America, the Caribbean, and Europe. This recipe comes from Neide Rigo, a Brazilian food blogger. See facing page for more about salt cod.

- 2** lbs. boneless salt cod (see page 100)

¼ cup extra-virgin olive oil

- 1** tbsp. sweet paprika
- 6** fresh basil leaves
- 4** cloves garlic, bruised
- 2** dried chiles de árbol, chopped
- 2** peeled plum tomatoes, cored and quartered
- 1** large onion, thinly sliced
- 1** cup canned coconut milk
- 1** cup minced flat-leaf parsley
- 1** cup chopped scallions
- Cooked white rice, for serving

- ①** Put the cod into a bowl; rinse with



from heat; stir in parsley and scallions. Cover; let sit for 5 minutes. Serve stew with white rice.

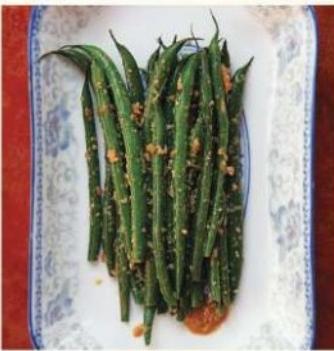
CHICKEN DOPIAZA

(Chicken and Onion Curry)

SERVES 6

Sweet Walla Walla onions (see page 70) are ideal for this Indian dish (pictured below left).

- 4** large sweet onions, preferably Walla Walla (see page 100)



Clockwise from top left: chicken dopiaza (this page); port wine poached pears (page 87); green beans with sesame sauce (page 86); New York cocktail (page 90).

cold water for 15 minutes. Transfer cod to a 3-qt. plastic container; cover with water. Cover and refrigerate for 18-24 hours, changing water at least 3 times. Drain cod and tear into 3" chunks.

② Heat oil in a 4-qt. saucepan over medium-high heat. Add paprika, basil, garlic, chiles, tomatoes, and onions and cook, stirring, until soft, 5-8 minutes. Add cod and 1 cup water; boil. Reduce heat to medium-low; simmer, covered, until cod is flaky, 8-10 minutes. Stir in coconut milk; boil. Remove

- 6** cloves garlic
- 1** 1½" piece ginger, peeled
- 7** tbsp. canola oil
- 5** tbsp. tomato paste
- 1** tbsp. ground coriander
- 1** tbsp. ground cumin
- ½** tsp. ground turmeric
- ½** tsp. cayenne pepper
- ¼** cup yogurt
- 6** whole, peeled canned tomatoes, drained and crushed
- 1** 3-4-lb. chicken, cut into 6-8 pieces, skin removed
- Kosher salt, to taste

- ½** tsp. garam masala
- 1** tbsp. chopped cilantro
- 3** serrano chiles, quartered
- Cooked basmati rice, for serving

① Roughly chop 2 onions; put into a food processor with garlic and ginger. Process to a paste; set aside. Thinly slice remaining onions; set aside.

② Heat oil in an 8-qt. pot over medium-high heat; add sliced onions and cook, stirring often, until well browned, 18-20 minutes. Using a slotted spoon, transfer onions to a bowl. Add reserved onion-garlic paste to pot; cook, stirring, until golden brown, 8-10 minutes. Add tomato paste, coriander, cumin, turmeric, and cayenne; cook until paste is browned, 1-2 minutes. Add yogurt, tomatoes, and chicken and season with salt; cook, stirring, until browned, 3-4 minutes. Cover, turn heat to low, and simmer, stirring occasionally, until chicken is fully cooked, about 20 minutes.

③ Increase heat to medium-high, uncover, add sautéed onions and garam masala, and cook, stirring, until sauce thickens slightly, about 8 minutes. Stir in cilantro and chiles and serve with rice.

CHICKEN PAPRIKASH

SERVES 4

This braised chicken dish (see page 76) is based on a recipe we got from home cook Olga Kolozy.

- 1** tsp. kosher salt, plus more to taste
- 2½** cups plus 2 tbsp. flour
- 1** egg, lightly beaten
- ¼** cup canola oil
- 1** 3-4-lb. chicken, cut into 6-8 pieces, skin removed
- Freshly ground black pepper, to taste
- 2** tbsp. sweet paprika
- 1** Italian frying pepper, chopped
- 2** tomatoes, peeled, cored, seeded, and chopped
- 1** large yellow onion, minced
- 1½** cups chicken broth

- 3/4 cup sour cream
3 tbsp. unsalted butter
2 tbsp. finely chopped flat-leaf parsley**

① Bring an 8-qt. pot of salted water to a boil. In a bowl, whisk 2 cups of flour and 1 tsp. salt; form a well in the center. Add egg and 1/2 cup water to well; stir to form a dough. Knead in bowl until smooth, about 1 minute. Using a teaspoon, scoop walnut-size portions of dough into pot. Boil dumplings until tender, 6–8 minutes. Drain dumplings and rinse in cold water; cover with a tea towel and set aside.

② Meanwhile, season chicken with salt and pepper. Put 1/2 cup flour on a plate; dredge chicken; shake off excess. Heat oil in a 6-qt. Dutch oven over medium-high heat. Cook chicken, turning once, until brown, 8–10 minutes. Set chicken aside. Add paprika, half the peppers, tomatoes, and onions to pot; cook, stirring, until onions are soft, about 5 minutes. Add chicken and broth; boil. Reduce heat to medium-low and simmer, covered, turning chicken once, until fully cooked, 12–15 minutes. In a small bowl, whisk together 2 tbsp. flour and sour cream; whisk in 3/4 cup of sauce from pot. Stir sour cream mixture into sauce in pot. Remove from heat. Melt butter in a 12" skillet over medium-high heat, add dumplings and parsley, and cook, tossing occasionally, until hot, about 2 minutes. Serve chicken with dumplings on the side.

Pairing Note Serve this dish with an acidic white wine that cuts through the sauce's richness; try the 2007 Senftenberger Piri Riesling from Austria (\$25). —David Rosengarten

CRABS AND SPAGHETTI

SERVES 4

In this adaptation of a popular southern Italian specialty (see page 28), king crab legs are a meatier alternative to blue crabs.

- 1/3 cup extra-virgin olive oil
1 lb. thawed frozen cooked king**

- crab legs, cut into 3" pieces
(see page 100)
1 tsp. celery seed
3/4 tsp. crushed red chile flakes
8 leaves fresh basil, plus more for garnish
1 large onion, finely chopped
4 cloves garlic, smashed
2 28-oz. cans whole peeled tomatoes, undrained
2 tbsp. half-and-half
1 lb. lump crabmeat
Kosher salt, to taste
1 lb. spaghetti**

① Heat oil in a 6-qt. pot over high heat. Add crab legs and cook, turning occasionally, about 5 minutes. Transfer crab to a plate. Add celery seed, chile flakes, basil, onions, and garlic to pot; cook, stirring occasionally, until onions are soft, about 9 minutes. Transfer mixture to a blender along with tomatoes and half-and-half and purée. Transfer purée back to pot over medium heat. Add reserved crab pieces and any juices from plate and simmer, stirring occasionally, for 30 minutes. Add lump crabmeat and continue to cook for another 15 minutes. Season sauce with salt, cover, and set aside.

② Meanwhile, bring an 8-qt. pot of salted water to a boil. Add pasta and cook, stirring occasionally, until al dente, about 10 minutes. Drain pasta and transfer to sauce; toss to combine. Serve garnished with torn basil. Crack crab leg pieces to get at the meat inside.

Pairing Note A crisp, almost neutral vinho verde, like the Casal Garcia Vinho Verde (\$9), is a refreshing partner for the sweet and hearty crab sauce. —D.R.

CRAWFISH ÉTOUFFÉE

SERVES 8

A dark brown roux (see page 72) is the flavor base for this Cajun stew (pictured on page 87), which works just as well with shrimp. For more about making a roux, see page 92.

- 2 tsp. kosher salt**

- 1 tsp. cayenne pepper
1 tsp. freshly ground white pepper
1 tsp. freshly ground black pepper
1 tsp. dried basil
1/2 tsp. dried thyme
3/4 cup canola oil
3/4 cup flour, sifted
1/4 cup finely chopped onion
1/4 cup finely chopped celery
1/4 cup finely chopped green bell pepper
3 cups seafood or chicken broth
12 tbsp. unsalted butter, cubed
2 lbs. peeled crawfish tails (see page 100) or peeled medium shrimp
1 cup finely chopped scallions
Cooked white or yellow rice, for serving**

① In a small bowl, combine salt, cayenne, white pepper, black pepper, basil, and thyme; set spice mixture aside. In a 4-qt. heavy-bottomed pot, heat oil over high heat until it just begins to smoke. Sprinkle in flour, whisking constantly, and cook for 30 seconds. Reduce heat to medium-low and cook, whisking constantly, until roux is the color of dark chocolate, about 30 minutes. Add onions and cook, stirring constantly with a wooden spoon, until onions soften, about 5 more minutes. Remove pot from heat and stir in 1 tbsp. reserved spice mixture, along with celery and bell peppers. Continue stirring until roux has cooled and darkened slightly, about 5 minutes; set aside.

② In a 2-qt. saucepan over medium-high heat, bring 2 cups broth to a boil. Gradually add roux and whisk until incorporated. Reduce heat to low and cook for 2 minutes more. Remove pan from heat; set broth mixture aside.

③ In a 4-qt. saucepan, melt 8 tbsp. butter over medium-high heat. Stir in crawfish tails and scallions and cook, about 1 minute. Add remaining spice mixture and reserved broth mixture, along with remaining broth and butter, and stir the pan to combine until

glossy. Remove pan from heat and serve étouffée with rice.

Pairing Note A smooth, full-flavored lager like Abita Amber, from Louisiana, is a perfect match for this emphatically seasoned Cajun dish. —D.R.

ORECCHIETTE WITH RAPINI AND GOAT CHEESE

SERVES 2-4

Slightly bitter rapini (a.k.a. broccoli rabe; see page 34), marries well with the tangy goat cheese in this dish.

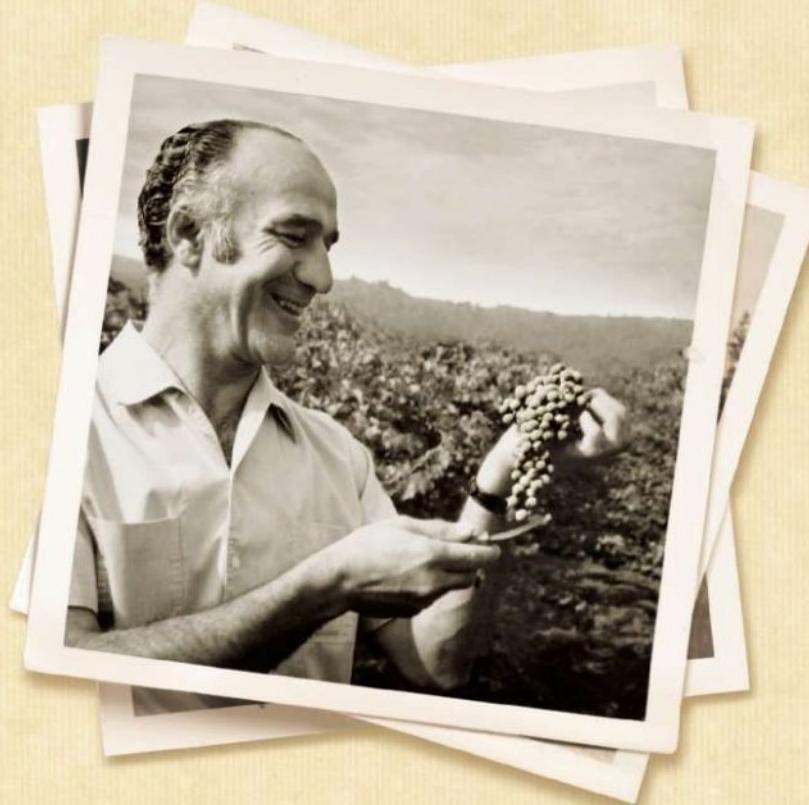
- Kosher salt, to taste
1 bunch rapini (about 1 lb.), roughly chopped
1/3 cup extra-virgin olive oil
6 cloves garlic, crushed
3/4 tsp. crushed red chile flakes
12 oz. orecchiette
2 tbsp. lemon zest
4 oz. goat cheese, softened**

① Bring an 8-qt. pot of salted water to a boil. Add rapini and boil until crisp-tender, about 4 minutes. Using a slotted spoon, transfer rapini to a large bowl of ice water; chill. Drain rapini, pat dry, and set aside.

② Heat oil in a 12" skillet over medium heat. Add garlic and cook, stirring occasionally, until golden, about 3 minutes. Add chile flakes and cook, stirring frequently, for 30 seconds. Add rapini, toss, and remove pan from heat; set aside.

③ Meanwhile, bring a 6-qt. pot of salted water to a boil. Add pasta and cook until al dente, about 10 minutes. Drain pasta and transfer pasta and lemon zest to reserved skillet over high heat. Toss to combine and season with salt. Divide pasta between bowls and add a dollop of goat cheese to each.

Pairing Note Pascal Jolivet's Attitude 2007 (\$20), a lively sauvignon blanc from France's Loire Valley, is tailor-made for this dish; its acidity harmonizes with the rapini's bitterness. —D.R.

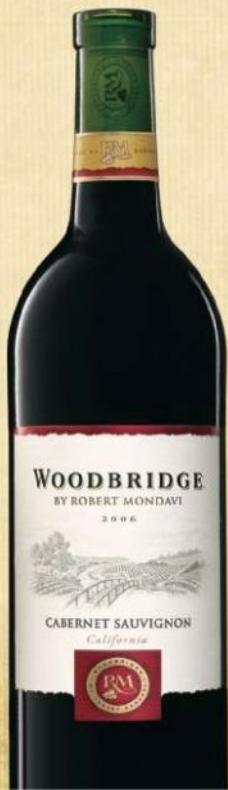


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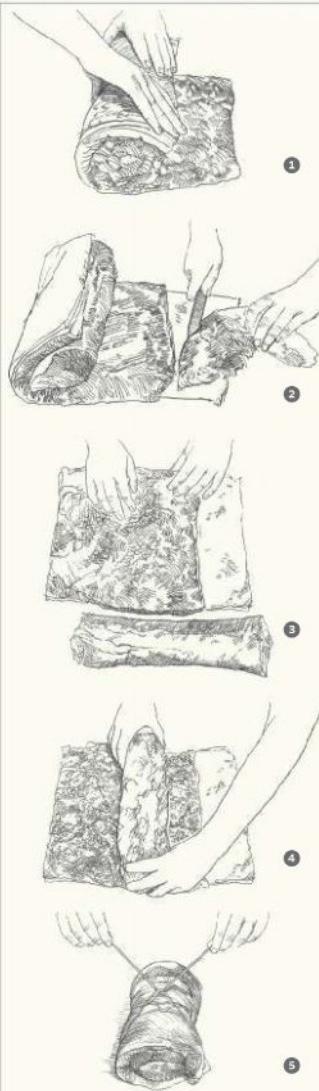
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MAKING PORCHETTA



1 Lay pork belly skin side down with a long edge parallel to you. Arrange pork loin along center, widthwise. Trim away overhanging ends of loin. Fold belly over loin. **2** Trim belly so that it can be wrapped completely around the pork loin with a 2" overlap by trimming away meat and fat, but not skin, of a 2" belly strip to create a thin flap of skin. (Flap will help seal roast when rolled.) **3** Make $\frac{1}{2}$ "-deep slashes all over inside of belly. Rub belly and loin with garlic mixture (see recipe); season with salt and pepper. **4** Return loin to center of belly. Wrap belly around loin, sealing it with skin flap. **5** Tie roast at 1" intervals with butcher's twine. Wrap roast with plastic wrap and then foil. (The plastic wrap will not melt.) Follow cooking instructions. —Hunter Lewis

PORCHETTA

SERVES 10-14

Sealing this pork roast (see page 56) in plastic wrap and foil during cooking locks in the juices. (It's a technique we learned from Hillary Sterling, the chef de cuisine at the New York City restaurant A Voce Madison.) For step-by-step instructions on assembling the roast, see "Making Porchetta," left.

- 3** tbsp. lemon zest
- 2** tbsp. crushed fennel seeds
- 12** cloves garlic, finely chopped
- 1** 12-14-lb. skin-on pork belly
- 1** 3-5-lb. trimmed pork loin
- Kosher salt and freshly ground black pepper, to taste
- 1½** tsp. baking soda

1 Mix lemon zest, fennel seeds, and garlic in a small bowl. Follow instructions at left for assembling porchetta. Refrigerate the roast, fully wrapped, for at least 24 hours or up to 3 days.

2 Transfer meat, still wrapped, to a rimmed baking sheet fitted with a rack. Let come to room temperature, about 2 hours. Heat oven to 325° and arrange oven rack in bottom third of oven. Cook porchetta until an instant-read thermometer inserted into center of roast reads 130°, about 3 hours. Carefully remove foil and plastic wrap from roast and pat dry. Rub baking soda on skin. Set oven to broil and continue cooking porchetta, turning frequently, until skin is crisp all over, about 20 minutes.

Pairing Note Gamy roast pork is a great match for bouncy, fruity gamays. Try the 2009 Beaujolais Nouveau Villages Perreton by Domaine de la Madone (\$12). —D.R.

RABBIT IN MUSTARD SAUCE

SERVES 8

This recipe comes from David Tanis (see page 34), a chef at Chez Panisse in Berkeley, California.

- 2** rabbits (about 2½ lbs. each), each cut into 6-8 pieces (see page 100)

Kosher salt and freshly ground black pepper, to taste

- ½** lb. pancetta or unsmoked bacon, cut into $\frac{1}{4}$ "-thick strips
- 1½** cups crème fraîche
- ¾** cup Dijon mustard
- 2** tbsp. roughly chopped fresh thyme
- 2** tbsp. roughly chopped fresh sage
- 2** tsp. black or yellow mustard seeds, crushed
- 8** garlic cloves, thinly sliced
- 4** bay leaves

- 1** sprig fresh thyme
- 1** small carrot, finely chopped
- 1** small leek, white part only, finely chopped
- ½** small bulb fennel, finely chopped
- ½** rib celery, finely chopped
- 1** 3" piece ginger, peeled and finely chopped
- Freshly ground black pepper, to taste
- 32** square wonton wrappers (3" x 3"; see page 100)
- 1** egg, lightly beaten
- 10** oz. spinach, stemmed
- 1½** cups dry white vermouth
- 2** tomatoes, peeled, cored, seeded, and finely chopped
- 1** tbsp. minced chives

1 Season rabbit generously with salt and pepper and place in a large bowl along with remaining ingredients. Mix together with your hands until rabbit pieces are coated. Cover bowl with plastic wrap and let marinate at room temperature for at least 1 hour or overnight in the refrigerator.

2 If rabbit has been chilled, allow it to come to room temperature. Heat oven to 400° and arrange a rack in the middle of oven. Divide rabbit in a single layer between 2 shallow roasting pans and top with any of the remaining marinade. Roast the rabbit, turning once and basting with pan juices occasionally, until the juices have reduced and rabbit is cooked through, about 55 minutes. Set oven to broil and cook until golden brown, about 5 minutes more. Serve rabbit with pan juices.

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aside to let cool. Remove thyme and transfer vegetables to bowl containing chopped shrimp; season shrimp mixture with salt and pepper and stir to combine. Set aside.

2 Using a pastry brush, brush a wonton wrapper with egg and put 1 tbsp. shrimp mixture into center of wrapper. Top with another wonton wrapper and press edges to seal; trim ravioli with a $2\frac{1}{2}$ " round cookie cutter to produce a round dumpling (or leave square, if you like). Repeat with remaining wonton wrappers and shrimp mixture to make 16 ravioli in all. Transfer ravioli to a parchment paper-lined baking sheet, cover with plastic wrap, and refrigerate.

SHRIMP RAVIOLI WITH SPINACH AND GINGER

SERVES 4

Wonton wrappers (see page 51) are perfect for making ravioli. We based this recipe on one in *Cooking with Daniel Boulud* (Random House, 1993).

- Kosher salt, to taste
- 8** oz. large peeled shrimp
- 9** tbsp. unsalted butter

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③ Bring 4 cups salted water to a boil in a 6-qt. saucepan over high heat. Add spinach and cook for 1 minute; drain, squeezing out as much liquid as possible, and set aside. Heat remaining ginger, vermouth, and 1½ cups water in a 1-qt. saucepan over medium-high heat; cook until reduced to 2 cups, about 10 minutes. Remove from heat and whisk in remaining butter, 1 tbsp. at a time, until incorporated. Set a fine-mesh sieve over a 1-qt. saucepan and strain sauce, discarding solids. Add tomatoes and season with salt and pepper; keep warm.

④ Divide spinach between 4 warmed serving plates. Bring a large pot of salted water to a simmer over medium heat. Add ravioli and cook until filling is hot, 4–5 minutes more. Drain ravioli and place 4 on each bed of spinach. Spoon ginger broth over ravioli and garnish with chives.

Sides

BUTTERMILK CLUSTER

SERVES 12

These soft dinner rolls are based on a popular recipe on the baking website TheFreshLoaf.com (see page 36).

- ¼ oz. active dry yeast
- ½ tsp. sugar
- 1¾ cups buttermilk
- 1 tbsp. honey
- 5 cups flour
- 1½ tsp. kosher salt
- Unsalted butter, for greasing
- 1 egg
- 2 tbsp. sesame seeds

① In the bowl of a stand mixer fitted with a dough hook, combine yeast, sugar, and ¼ cup water heated to 115°; let sit until foamy, about 10 minutes. Whisk in buttermilk and honey; add flour and salt. Mix on medium-low speed until dough forms a ball and pulls away from the side of the bowl, 6–8 minutes. (Sprinkle in a little water if dough seems dry.) Cover bowl with plastic wrap and set aside in a warm place to let dough rise until doubled in size, about 2 hours.

② Heat oven to 400°. Grease a 9" round springform pan with butter. Uncover dough; divide into 12 portions. Roll each dough piece into a ball; transfer ball to pan; repeat with remaining dough. Cover pan with plastic wrap and set aside to let dough rise until doubled in size, about 1 hour. In a small bowl, whisk together egg and 1 tsp. water. Uncover dough and brush egg mixture over the top; sprinkle with sesame seeds. Bake until golden brown and an instant-read thermometer inserted into the center of dough registers 190°, about 35 minutes. Transfer to a wire rack and let cool for at least 15 minutes before serving.

GREEN BEANS WITH SESAME SAUCE

SERVES 6

This dish (pictured on page 81) comes from the Japanese cookbook author Harumi Kurihara (see page 38).

- ½ cup sesame seeds, toasted
- ¼ cup soy sauce
- 2 tbsp. sugar
- Kosher salt, to taste
- 1 lb. green beans, trimmed
- 2 tbsp. rice vinegar
- 2 tbsp. finely chopped scallions
- 2 tsp. minced fresh ginger

In a spice grinder or a mortar, finely grind 6 tbsp. sesame seeds. Transfer to a small food processor. Add remaining sesame seeds, soy sauce, and sugar; process into a paste. Set aside. Bring an 8-qt. pot of salted water to a boil. Add beans; cook until crisp-tender, about 4 minutes. Using a slotted spoon, transfer beans to a large bowl of ice water; let chill. Drain and dry beans. Whisk vinegar, scallions, and ginger with reserved sesame paste in a bowl; add beans and toss.

PAN CON TOMATE

(Spanish-Style Toast with Tomato)

SERVES 2

This snack (see page 16) calls for good-quality olive oil and a ripe tomato.

- 1 6" piece of baguette, halved lengthwise

- 1 clove garlic
- 2 tbsp. extra-virgin olive oil
- 1 very ripe large tomato
- Coarse sea salt, to taste

Heat oven to 500°. Put bread on a baking sheet and toast until golden brown, about 8 minutes. Rub garlic over cut surface of bread and drizzle with oil. Put a box grater into a large bowl and grate tomato over largest holes, discarding skin. Spoon grated tomato onto toast and sprinkle with sea salt.

ROASTED RADISHES

SERVES 2–4

These tender radishes (pictured on page 87) are a fine accompaniment for grilled steak or roast chicken.

- 3 bunches assorted radishes (about 1½ lbs.)
- 3 tbsp. extra-virgin olive oil
- 6 sprigs fresh thyme
- Kosher salt and freshly ground black pepper, to taste

Heat oven to 425°. Trim radish greens; reserve for another use. Wash radishes, pat dry, and transfer to a large bowl with oil and thyme. Toss to combine; season with salt and pepper. Put radishes into a shallow baking dish and cook, turning occasionally, until golden brown and a small knife slides easily into radishes, 40–50 minutes.

TABBOULEH

(Middle Eastern Bulgur Salad)

MAKES ABOUT 3 CUPS

Use fine-grained bulgur (see page 72) for this refreshing, lemony salad.

- 3 tbsp. bulgur wheat (No. 1 grade; see page 100)
- ½ medium white onion, chopped
- 1 tsp. kosher salt, plus more
- ½ tsp. ground allspice
- 1 lb. medium tomatoes, cored, seeded, and finely chopped
- 3 cups minced flat-leaf parsley
- ½ cup finely chopped mint leaves
- 7 tbsp. extra-virgin olive oil
- 5 tbsp. fresh lemon juice

① Put bulgur into a small bowl; cover

with ½ cup warm water. Let soften for 10 minutes; drain bulgur; set aside.

② Put the onions on a cutting board and sprinkle them with 1 tsp. salt and the allspice. Finely chop the onions. Transfer onions and reserved bulgur to a large bowl along with the tomatoes, parsley, mint, oil, and lemon juice. Stir to combine and season with salt. Serve at room temperature.

Desserts

BLACKBERRY SLUMP

MAKES 8 SERVINGS

A cousin of the cobbler, this dessert (see page 61) is served at the Four Swallows restaurant on Bainbridge Island, Washington.

- 2¼ cups flour
- 1½ cups sugar
- 2 tbsp. unsalted butter, cut into ½" cubes, chilled, plus 8 tbsp. melted and more for greasing
- ½ tsp. baking powder
- ½ tsp. kosher salt
- ½ cup dry white wine
- 1 tsp. vanilla extract
- 2 eggs
- 1 lb. fresh or frozen thawed blackberries
- Vanilla ice cream, for serving

① To make crumb topping, combine ¼ cup flour, ¼ cup sugar, and 2 tbsp. chilled and cubed butter in the bowl of a food processor and process until mixture takes on texture of coarse bread crumbs, about 10 seconds. Refrigerate for 30 minutes.

② Heat oven to 350°. Grease eight 6-oz. ramekins with butter and dust with flour; set aside. In a medium bowl, whisk remaining flour, baking powder, and salt; set aside. In a large measuring cup, whisk together melted butter and wine; set aside. In a large bowl, whisk together remaining sugar, vanilla, and eggs until pale and thick, about 2 minutes. Add wine mixture to eggs and whisk until smooth. Add flour mixture; mix until just combined. Divide

batter between ramekins and top each with berries. Sprinkle reserved crumb topping evenly over berries. Put ramekins on a baking sheet and bake until golden brown and bubbly, about 1 hour. Transfer to a rack and let cool for 20 minutes; serve with scoops of ice cream on top.

CHOCOLATE CREAM PIE

SERVES 8-12

This pie (see page 25) should be well chilled before it's served. See page 90 for more about crumb crusts.

- 16 tbsps. unsalted butter, cut into $\frac{1}{2}$ " cubes and chilled, plus more for pie plate
- $\frac{1}{4}$ cup packed light brown sugar
- 1 9-oz. package chocolate wafers, such as Nabisco, finely ground (about $2\frac{1}{4}$ cups)
- 3 $\frac{1}{2}$ cups half-and-half
- $\frac{2}{3}$ cup plus 2 tbsps. sugar
- $\frac{1}{4}$ cup cornstarch
- 9 egg yolks
- 9 oz. semisweet chocolate, finely chopped
- 2 oz. unsweetened chocolate, finely chopped
- 2 $\frac{1}{2}$ tsp. vanilla extract
- 2 cups heavy cream
- Dark chocolate, for garnish

① Heat oven to 375°. Grease bottom and sides of a 9" glass pie plate with butter; set aside. Heat 8 tbsps. butter and brown sugar in a 1-qt. saucepan until sugar dissolves. Transfer butter mixture to a medium bowl; stir in ground wafers. Transfer mixture to pie plate; press into bottom and sides, using the bottom of a measuring cup to compress crust. Refrigerate for 20 minutes. Bake until set, about 15 minutes; let cool.

② Heat half-and-half in a 4-qt. saucepan over medium-high heat until it just begins to simmer; remove pan from heat. In a large bowl, whisk together $\frac{2}{3}$ cup sugar and cornstarch; add egg yolks and whisk until smooth. Drizzle half-and-half into egg yolk mixture, whisking constantly, until smooth. Return mixture to saucepan; heat over

medium heat. Cook, stirring often, until bubbles rise to the surface and mixture is very thick, 3-4 minutes. Remove pan from heat and add remaining butter and chocolates in small batches, whisking until smooth; stir in $1\frac{1}{2}$ tsp. vanilla. Set a sieve over a medium bowl and strain chocolate mixture. Cover with plastic wrap, pressing plastic onto surface; refrigerate until set, about 4 hours.

③ Remove plastic wrap from chocolate filling and, using a rubber spatula,



the molds for this Indian dessert (see page 67). See page 100 for hard-to-find ingredients and equipment.

- 8 cups whole milk
- $\frac{1}{8}$ tsp. saffron threads
- 8 tbsp. sugar
- Cardamom seeds from 2 pods, crushed
- 4 tbsp. finely chopped pistachios
- 7 tbsp. chilled unsalted butter, cut into $\frac{1}{2}$ " cubes, plus more for pan
- 1 cup flour, plus more for baking dish
- $\frac{1}{2}$ cup plus 2 tbsps. sugar
- 1 tsp. baking powder
- $\frac{1}{4}$ tsp. kosher salt
- 6 tbsps. milk
- $\frac{1}{2}$ tsp. vanilla extract
- 1 egg
- 1 lb. Italian plums (see page 100) or other firm plums, pitted and cut into eighths
- $\frac{1}{2}$ tsp. ground cinnamon

① Heat 8 cups milk in a 6-qt. Dutch



Clockwise from top left: roasted radishes (facing page); crawfish étouffée (page 82); bacon-wrapped sardines (page 80); shrimp bisque (page 80).

stir mixture until smooth. Spoon mixture into reserved crust, forming a dome, and smooth surface with the spatula. In a large bowl, whisk remaining sugar, remaining vanilla, and heavy cream until stiff peaks form; spread on top of filling, forming a dome. Using a peeler, shave some of the dark chocolate onto top of pie. Keep refrigerated until ready to serve.

PISTA KULFI

(Pistachio Ice Cream)

SERVES 10

Three-ounce Dixie cups work fine as

oven over medium-high heat, stirring constantly, until it just reaches a boil. Stir in saffron, reduce heat to low, and gently simmer milk, stirring occasionally, until reduced to 3 cups, about 4 hours. Remove pan from heat and whisk in the sugar and crushed cardamom seeds; let cool to room temperature.

② Stir in pistachios. Pour mixture into 10 paper cups or kulfi molds (see page 100). Freeze for 6 hours or until set. To serve, pinch molds to release kulfi onto plates.

PLUM TART

SERVES 6-8

The recipe for this quick and easy tart (see page 35) comes from the fifth edition of *Joy of Cooking* (Bobbs-Merrill, 1963).

- Heat oven to 400°. Grease an 8" x 8" baking dish with butter and dust with flour; set aside. Whisk together flour, 2 tbsps. sugar, baking powder, and salt in a medium bowl. Add 4 tbsps. chilled butter and rub into flour mixture until pea-size pieces form. Mix together milk, vanilla, and egg in a small bowl; add to flour mixture and stir with a wooden spoon until just combined. Transfer dough to prepared baking dish and spread over the bottom of dish; arrange plum slices in rows on top of dough. Combine remaining sugar and cinnamon and sprinkle over plums. Melt remaining butter and drizzle over plums. Bake until browned and bubbly, about 30 minutes. Let cool slightly before slicing and serving.

PORT WINE POACHED PEARS

SERVES 4

The recipe for this dessert (pictured on page 81) comes from *The New York Times International Cook Book* (Harper & Row, 1971; see page 35) by Craig Claiborne.

- 1 cup port wine
- $\frac{3}{4}$ cups sugar
- 3 2" strips orange peel

- 1** 2" strip lemon peel
1 stick cinnamon
4 firm ripe Bosc pears
 Ice cream, for serving

① Combine wine, sugar, orange peel, lemon peel, cinnamon, and 2 cups water in a 4-qt. saucepan over medium-high heat. Cook, stirring, until sugar dissolves, about 5 minutes. Remove pan from heat and set aside.

② Cut $\frac{1}{4}$ " from pear bottoms to make a flat surface. Peel pears and nestle them into bottom of pan containing wine mixture. Bring to a boil, reduce heat to medium-low, and simmer, covered, until a knife slides into pears with ease, 50–60 minutes. Remove from heat; let cool. To serve, transfer pears, cut side down, to 4 plates and drizzle some of the sauce from the pan over pears. Serve with ice cream.

Drinks

BLOODY MARTINI

MAKES 1 COCKTAIL

This cocktail (see page 68) is based on one in *The Joy of Mixology* (Clarkson Potter, 2003) by Gary Regan.

- 2** large ripe tomatoes
1½ oz. pepper-flavored vodka
1 oz. vodka
 $\frac{1}{8}$ tsp. celery seed
 Pimento-stuffed green olive, for garnish

Purée tomatoes in a blender. Line a sieve with cheesecloth and set over a medium bowl; strain tomato juice. Add tomato juice, vodkas, celery seed, and 2 cups ice cubes to a cocktail shaker, cover, and shake vigorously until well chilled, about 15 seconds. Strain into a chilled martini glass and garnish with olive.

BOSTON BLOODY MARY

MAKES 1 COCKTAIL

This bloody mary (see page 68) is based on one served at the restaurant Eastern Standard in Boston, Massachusetts.

- 4** oz. tomato juice
2 tsp. fresh lemon juice
 $\frac{1}{8}$ tsp. celery salt
 Prepared horseradish, to taste
 Worcestershire, to taste
 Tabasco, to taste
 Kosher salt and freshly ground black pepper, to taste
2 oz. vodka
2 freshly shucked oysters with their juice
2 green olives, for garnish
 Celery stalk, for garnish

In a mixing glass, combine the tomato juice, lemon juice, and celery salt and season with horseradish, Worcestershire, Tabasco, salt, and pepper; refrigerate until chilled. Fill an old-fashioned glass with ice. Pour in the chilled tomato juice mixture and the vodka. Add oysters and their juice; stir. Garnish with olives and celery.

CAJUN BLOODY MARY

MAKES 1 COCKTAIL

For this drink (see page 68), we've adapted a recipe from the restaurant Cochon in New Orleans.

- 4** oz. tomato juice
1 oz. beef broth
1 tsp. whole-grain mustard
1 tsp. fresh lime juice
1 tsp. fresh lemon juice
1 tsp. red wine vinegar
 $\frac{1}{8}$ tsp. garlic powder
 Tabasco, to taste
 Pickled okra juice, to taste
 Freshly ground black pepper, to taste
1½ oz. vodka
 Pickled okra, pickled green beans, and caper berries, for garnish

In a mixing glass, combine the tomato juice, broth, mustard, lime juice, lemon juice, vinegar, and garlic powder and season with Tabasco, okra juice, and black pepper; refrigerate mixture until chilled. To serve, fill a rocks glass with ice cubes, pour in vodka, and stir in tomato juice mixture. Garnish with okra, beans, and caper berries.

DARK AND STORMY

MAKES 1 COCKTAIL

PaciFiKool Hawaiian Ginger Syrup (see page 17) and club soda make for a zingy alternative to ginger beer in this classic rum drink.

- 2–3** oz. club soda
1¼ oz. PaciFiKool Hawaiian Ginger Syrup (see page 100)
 $\frac{1}{4}$ oz. fresh lime juice
2 oz. dark rum
 Lime wedge, for garnish

Combine club soda, ginger syrup, and lime juice in a mixing glass; set aside. Fill a highball glass with ice and add rum and ginger syrup mixture. Garnish with lime wedge. Stir before serving.

DECONSTRUCTED BLOODY MARY

MAKES 2 COCKTAILS

This bloody mary (see page 68) is chock-full of chopped vegetables and flavored with fresh herbs.

- 4** oz. vodka
2 tbsp. freshly grated horseradish
 $1\frac{1}{2}$ tsp. kosher salt
1 tsp. sugar
6 medium vine-ripened tomatoes, seeded and chopped
4 thyme sprigs
2 cucumbers, chopped
1 jalapeño, finely chopped
 $\frac{1}{2}$ red onion, halved and thinly sliced
 Worcestershire, to taste
 Tabasco, to taste
 Freshly ground black pepper, to taste

Pour all ingredients into a pitcher and stir. Chill mixture, stirring often, for 2 hours. Remove and discard thyme. Fill 2 glasses with ice; pour mixture into each. Serve with a spoon, if you like.

FROZEN BLOODY MARY

MAKES 4 COCKTAILS

The recipe for this bloody mary (see page 68) is based on one in the *Esquire Drink Book* (Harper and Row, 1956).

- 8** oz. tomato juice
4 oz. vodka
2 oz. fresh lemon juice
2 fresh celery leaves or flat-leaf parsley leaves
1 egg white
1 cup cracked ice
 Worcestershire, to taste
 Kosher salt and freshly ground black pepper, to taste

Combine ingredients in a blender and purée until smooth. Serve in 4 tall daiquiri glasses.

GAZPACHO BLOODY MARY

MAKES 2 COCKTAILS

We got the idea for this refreshing drink (see page 68) from the New York City mixologist Dale DeGroff.

- 1** yellow tomato, cored and roughly chopped
1 medium carrot, roughly chopped
1 rib celery, roughly chopped
1 small cucumber, peeled and roughly chopped
 Kosher salt and freshly ground black pepper, to taste
3 oz. chilled vodka

Combine tomatoes, carrots, celery, cucumbers, salt, and pepper in a blender; purée. Set a sieve over a bowl and strain, discarding solids. Chill juice. To serve, pour juice into 2 glasses and stir in chilled vodka.

HEIRLOOM TOMATO BLOODY MARY

MAKES 1 COCKTAIL

The Union Square Cafe in New York City makes this bloody mary (see page 68) using heirloom tomatoes from the nearby farmers' market.

- 2** large ripe heirloom tomatoes
2 oz. vodka
1 oz. fresh lime juice
1 tsp. freshly grated horseradish
 Tabasco, to taste
 Sea salt and coarsely ground black pepper, to taste
 Cherry tomatoes, for garnish



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Push tomatoes through a potato ricer or a medium sieve into a small bowl; discard solids. Refrigerate juice until chilled. Stir in vodka, lime juice, horseradish, and Tabasco and season with salt and pepper. Fill a highball glass with ice and add tomato juice mixture. Garnish with a wooden skewer threaded with grape tomatoes.

MICHELADA BLOODY MARY

MAKES 4 COCKTAILS

Our contributing editor Rick Bayless suggested this recipe for a bloody mary made with beer, citrus, and tequila (see page 68).

- 1 cup tomato juice
- 1 oz. fresh orange juice
- 1 oz. fresh grapefruit juice
- 1 oz. fresh lime juice, plus 1 lime wedge
- ½ oz. pomegranate juice (optional)
- Kosher salt, for garnish
- 4 oz. tequila blanco
- 1 12-oz. bottle Mexican beer such as Corona
- Tabasco, to taste
- Worcestershire, to taste
- 4 pickled jalapeños, for garnish

Combine juices in a pitcher; set aside. Spread salt on a plate. Rub the rim of

4 beer mugs with a lime wedge. Dip rims of mugs into salt. Fill mugs with ice and divide juice mixture between mugs. Add 1 oz. tequila and 3 oz. beer to each. Season with Tabasco and Worcestershire, stir, and add a jalapeño to each glass.

NEW YORK COCKTAIL

MAKES 1 COCKTAIL

This drink (pictured on page 81) is one of our favorites to make with Rittenhouse rye whiskey (see page 55).

- 1½ oz. Rittenhouse rye (see page 100)
- ½ oz. fresh lime juice
- ½ tsp. confectioners' sugar
- ¼ tsp. grenadine
- Orange peel, for garnish

Fill a shaker with 1 cup ice and add rye, lime juice, sugar, and grenadine. Cover and shake until well chilled, 10–15 seconds. Strain into a chilled cocktail glass and garnish with orange peel.

OLD BAY BLOODY MARY

MAKES 1 COCKTAIL

Old Bay seasoning gives this drink (see page 68), served at the Old Ebbitt Grill in Washington, D.C., a savory kick.

2 tbsp. Old Bay seasoning



The crust for the chocolate cream pie on page 87 is made with nothing more than brown sugar, butter, and crumbled chocolate wafers, which constitute the crust's flour component. Here are three other delicious crumb crusts you can use for that recipe (and for many other types of chilled cream pie). **1 Vanilla wafer crust:** Add 1½ cups crumbled vanilla wafers (roughly 50 cookies), 4 tbsp. melted butter, and 2 tbsp. sugar to the bowl of a food processor and pulse until combined; press mixture into bottom and sides of a 9" pie dish. Bake at 375° for 10 minutes and let cool completely. **2 Gingersnap crust:** Add 1½ cups crumbled gingersnaps (about 30 cookies), ¼ cup flour, and 4 tbsp. melted butter to the bowl of a food processor and pulse until combined; press mixture into bottom and sides of a 9" pie dish. Bake at 375° for 10 minutes and let cool completely. **3 Pecan crust:** Add 2 ½ cups pecan halves, ¼ cup sugar, and 4 tbsp. melted butter to the bowl of a food processor and pulse until combined; press mixture into bottom and sides of a 9" pie dish. Bake at 375° until browned at the edges, 20–25 minutes, and let cool completely. —Ben Mims

CRUMB CRUSTS

- 1 lime wedge
- 1½ oz. vodka, preferably pepper flavored
- 1 oz. beef broth
- 3 oz. tomato juice
- 1¼ oz. fresh lemon juice
- ¼ tsp. freshly ground black pepper
- 1 large tail-on shrimp, peeled, boiled, and chilled

Remove stem from 1 chile; add stemmed chile to blender with sugar, tomatoes, ginger, and lemongrass; purée. Set a sieve over a cocktail shaker; strain mixture. Discard solids. Add vodka and 2 cups ice; cover and shake until chilled. Strain into a glass; make a slit in remaining chile and perch it on rim of glass.

TOMATILLO BLOODY MARY

MAKES 2 COCKTAILS

Tomatillos give this bloody mary (see page 68)—based on one served at Whist at the Viceroy Hotel in Santa Monica, California—its green hue.

- 3 tomatillos, husked, washed, and cored
- 2 medium green tomatoes
- 2 cloves garlic
- 1 small cucumber
- 1 sprig each fresh cilantro and flat-leaf parsley, plus more sprigs for garnish
- ½ serrano chile, seeded
- Kosher salt, to taste
- 3 oz. vodka
- 2 whole scallions, for garnish
- 2 lime wedges, for garnish

ORIGINAL BLOODY MARY

MAKES 1 COCKTAIL

This classic version (see page 68) has been the signature cocktail at the King Cole Bar at New York City's St. Regis Hotel since 1934.

- 1 oz. vodka
- 2 oz. tomato juice
- 2 tsp. fresh lemon juice
- Worcestershire, to taste
- Kosher salt and freshly ground black pepper, to taste
- Cayenne pepper, to taste
- Lemon wedge, for garnish

Combine ingredients in a mixing glass, stir, and pour into an ice-filled collins glass. Garnish with lemon.

SINGAPORE BLOODY MARY

MAKES 1 COCKTAIL

In this incarnation of the bloody mary (see page 68), served at the St. Regis Hotel in Singapore, chiles and lemongrass lend fiery and citrusy notes.

- 2 red Thai chiles
- 1½ tbsp. sugar
- 12 cherry tomatoes
- 1 1" piece peeled ginger, finely chopped
- 1 1" piece lemongrass, finely chopped
- 1 oz. vodka

Combine tomatillos, tomatoes, garlic, cucumber, cilantro, parsley, and chile in a blender; purée. Season with salt. Fill 2 glasses with ice and pour in tomatillo mixture and vodka. Add herbs and scallions to glass and garnish rims with lime wedges.

Miscellaneous

CHOCOLATE GRAVY

MAKES ABOUT 3 CUPS

This rich, dark chocolate sauce (see page 52) is a traditional accompaniment for biscuits in the South. It's also great on pancakes and waffles.

- 8 tbsp. unsalted butter
- 1 cup sugar
- ½ cup cocoa powder
- ¼ cup flour
- 2 cups milk
- ½ tsp. vanilla extract

Melt the butter in a 2-qt. saucepan

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Q & A: MAKING ROUX



A good roux—a slow-cooked mixture of flour and fat that's used to thicken and flavor a soup, stew, or sauce—is the foundation of many Cajun and Creole dishes, including the crawfish étouffée on page 82. Depending on how long you cook it, a roux can be light brown and faintly nutty in taste to dark chocolate brown with an intense, almost chicory-like flavor. We asked the New Orleans chef John Besh, author of *My New Orleans* (Andrews McMeel, 2009), about the finer points of making a roux. —Hunter Lewis

What role does roux play in your cooking? Roux is the basis of all the good stuff I grew up with. It's a ritual. Every cook has a certain pot and a certain wooden spoon to make their roux. Fat and flour are very meager ingredients, but if you take the time to nurture them and understand what you're doing, then you're creating something truly incredible.

How does the choice of fat affect a roux? Chicken, duck, and pork fat all give good flavor. I scrape the layer of fat from the top of chilled chicken stock and use that to make my roux, or you can use canola oil. It works great because of its high smoke point and its neutral flavor.

Can you describe your technique for a dark brown roux? Heat your oil or fat in the skillet or pot over high heat until it almost reaches the smoking point. Then add the flour and listen to it. When you hear the flour sizzling, you know it's cooking. Whisk it. Then lower the flame to medium or medium-low and continue whisking. As long as you're whisking, your roux isn't burning. Keep whisking until you've got a roux that's milk chocolate in color. Then add your onions. That's when you start stirring with a wooden spoon until the onions caramelize and the roux turns a dark chocolate color. Then you stir in your other ingredients.

over medium-high heat. Whisk together the sugar, cocoa, and flour in a bowl; add to the melted butter; whisk. Slowly add milk, whisking constantly, until smooth. Bring to a simmer; cook until thick, 2–3 minutes. Whisk in vanilla.

DRIED LEMON ZEST

MAKES ABOUT 6 TABLESPOONS

A sprinkling of this dried zest (see page 70) brightens the flavor of roasted beets or squash, green salads, sauces, and soups. For the best results, use unwaxed lemons, such as Meyer lemons.

10 lemons, scrubbed

Use a microplane or the smallest holes on a box grater to zest lemons. Spread the zest on a sheet of wax paper; let dry at room temperature for at least 24 hours. Fold paper and press to smash the zest into a powder. Will keep, refrigerated, for up to 2 weeks.

GINGER TERIYAKI GLAZE

MAKES ABOUT 1 CUP

PaciFiKool Hawaiian Ginger Syrup (see page 17) gives a spicy, sweet flavor to this glaze, which is perfect for grilled or broiled chicken, pork chops, and shrimp.

- 1 tbsp. cornstarch
- 1 tsp. peanut oil
- 2 cloves garlic, finely chopped
- 5 tbsp. soy sauce
- 4 tbsp. ginger syrup
- 2 tbsp. pineapple juice

Combine the cornstarch with 1 tbsp. water; set aside. Heat the oil in a 1-qt. saucepan over medium heat. Add the garlic and cook, stirring, until soft, about 1 minute. Add the soy sauce, ginger syrup, pineapple juice, and $\frac{1}{2}$ cup water. Bring to a boil, stir in the reserved cornstarch mixture, and boil until syrupy, about 1 minute.

HERBES DE PROVENCE

MAKES ABOUT $\frac{1}{2}$ CUP

This classic herb blend (see page 48)

calls for dried herbs. (See page 95 to learn how to dry your own herbs.)

- 3 tbsp. dried tarragon leaves
- 1½ tbsp. dried savory leaves
- 1 tbsp. dried sage leaves
- 1 tbsp. dried thyme leaves
- 1 tbsp. dried lavender buds
- 1 tbsp. dried marjoram leaves

Combine herbs, rubbing any whole leaves between fingers to crush them. Herb blend will keep, in an airtight container, for up to 6 months.

LEMON CURD

MAKES ABOUT 4 CUPS

This thick, tangy spread (see page 60) is great spooned on toast and as a filling for tarts and cakes.

- 1½ cups sugar
- ¼ cup lemon zest
- 8 egg yolks
- 6 eggs
- 1½ cups fresh lemon juice
- 8 tbsp. unsalted butter, cut into $\frac{1}{2}$ " pieces and chilled

Whisk together the sugar, lemon zest, egg yolks, and eggs in a 4-qt. saucepan. Whisk in the lemon juice and cook, stirring, over medium heat, until the mixture begins to simmer and thicken. Remove from heat; whisk in the butter 1 piece at a time until incorporated. Strain the curd through a sieve set over a large bowl; press plastic wrap onto surface. Chill before using.

SCHMALTZ

MAKES ABOUT 1½ CUPS

Schmaltz (see page 71), or rendered chicken fat, can be used to fry potatoes, sauté vegetables, make a roux, or flavor pâtés and savory mousses.

- 1 lb. chicken fat from your butcher, finely chopped (or see page 100 for a source)
- ¼ lb. chicken skin from your butcher, roughly chopped (or see page 100 for a source)
- 1 medium onion, finely chopped
- Kosher salt, to taste

Put chicken fat and skin, onions, salt, and $\frac{3}{4}$ cup water into a 12" skillet over medium-low heat. Cook, stirring, until fat has rendered and skin is crisp, about 1½ hours. Strain, reserving crisp skin to use as a garnish for sautéed greens or chopped liver. Schmaltz will keep, in a tightly sealed container in the refrigerator, for 2 weeks.

SICHUAN DIPPING SALT

MAKES ABOUT 1 CUP

We like to serve this seasoning (see page 18) in small bowls with crudités or roast chicken.

1 cup kosher salt

$\frac{1}{3}$ cup dried Sichuan peppercorns (see page 100)

1 tbsp. five-spice powder (see page 100)

Combine ingredients in a 12" skillet, cover, and cook, stirring, over low heat until fragrant, about 30 minutes. Working in batches, grind mixture in a spice grinder. Sift through a large mesh sieve; discard peppercorn husks. Let cool. Store as you would salt.

SSAM JANG

(Korean Dipping Sauce)

MAKES ABOUT 1½ CUPS

This spicy sauce (page 56) is typically used in Korean cooking as a condiment for leaf-wrapped rice and meats.

2 tbsp. sesame seeds, toasted

2 oz. firm tofu

$\frac{1}{3}$ cup gochujang (red pepper paste; see page 100)

$\frac{1}{4}$ cup honey

3 tbsp. Asian sesame oil

2 tbsp. doenjang (soybean paste; see page 100)

2 cloves garlic, chopped

1 scallion, chopped

Grind sesame seeds in a spice grinder. Transfer ground seeds to a food processor along with remaining ingredients; process until smooth. Will keep, refrigerated, for up to 1 week.

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IN THE SAVOUR

KITCHEN

Discoveries and Techniques from Our Favorite Room in the House » Edited by Todd Coleman



Cream of the Crop

WITH ITS DELICATE FLAVOR and luxurious texture, cream—the high-butterfat component of milk—is a key ingredient in many of the soups, sauces, and desserts in this *SAVEUR* 100. As we tested our way through this issue, we encountered lots of varieties and wondered what the difference was between, say, double cream and clotted. Here's a guide to creams found in supermarket dairy cases. —Katie Robbins

1 Heavy whipping cream, also called whipping or heavy cream, is great for shrimp bisque (see page 80 for a recipe) and other hot dishes, where its 36 to 40 percent butterfat prevents it from curdling. Since it whips up fast into a stiff foam, it's also ideal for topping desserts like chocolate cream pie (see page 87 for a recipe).

2 Light whipping cream is also good for finishing soups and whipping, but because it contains less butterfat (between 30 and 36 percent), it has a lighter, looser texture than heavy cream.

3 Light cream, also called table cream, can contain anywhere between 18 and 30 percent butterfat. Though too light for whipping, it's deli-

cious drizzled over desserts like blackberry slum (see page 86 for a recipe).

4 Half-and-half, a homogenized blend of milk and cream, contains between 10.5 and 18 percent butterfat. Richer than milk but not as thick as cream, it's perfect for making pie fillings, as well as adding body to sauces, like the one for crabs and spaghetti (see page 82 for a recipe), where cream would bind them too tightly.

5 Clotted cream is the result of cooking nonhomogenized milk until a blanket of cream forms on top. With a minimum of 55 percent butterfat, this richest of creams is as thick as whipped butter, with a slightly toasted flavor. Delicious spread on biscuits, it can be found at

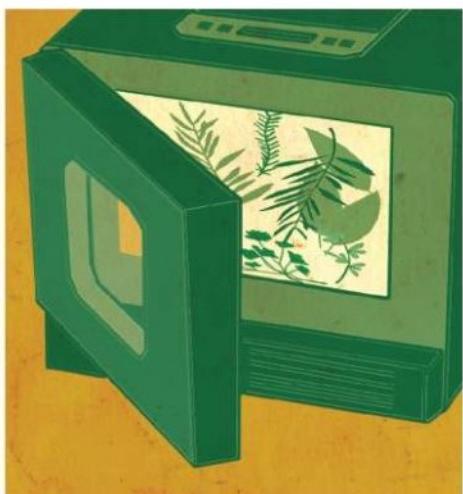
most specialty food stores.

6 Double cream is British-style heavy cream, which—at 48 percent butterfat—makes for a thick, sweet dessert topping. Look for it where clotted cream is available, and whip it gently by hand, as it easily separates into butterfat and buttermilk.

7 Sour cream, made by adding mesophilic lactic acid bacteria to light cream (which thicken and sour it), lends tang to dishes like chicken paprikash (see page 81 for a recipe). Mixing it with a sprinkling of flour before adding it to hot dishes keeps it from curdling.

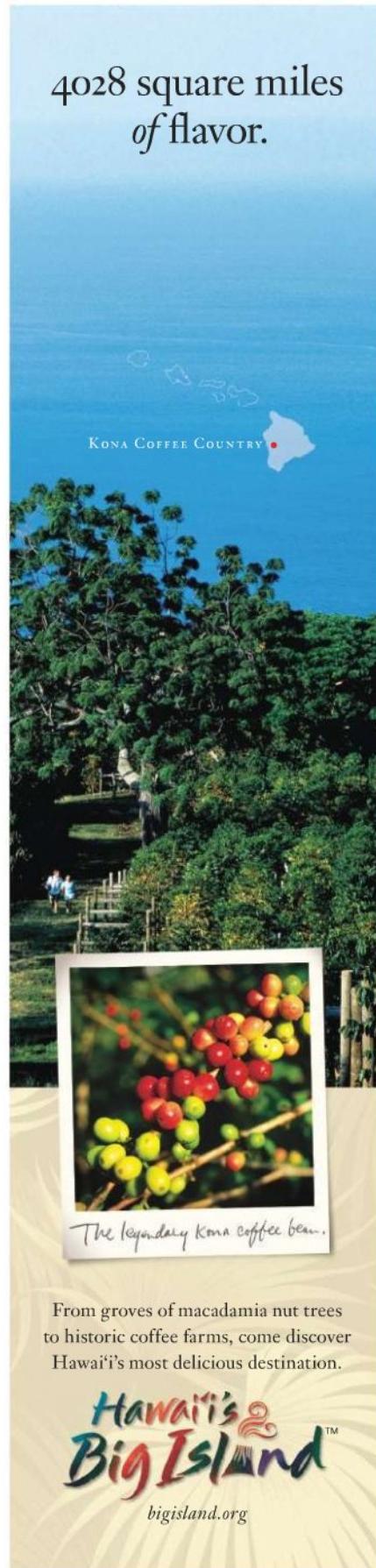
8 Crème fraîche (the phrase is French for fresh cream) was traditionally made by letting cream sour at room temperature. At 30 to 40 percent butterfat, it's richer than sour cream and, thus, better able to withstand high temperatures, making it ideal for dishes like rabbit in mustard sauce (see page 84 for a recipe).

The Finest Herbs of All



You can find the dried herb blend known as *herbes de Provence* (number 40; see page 48) at the supermarket, but the flavor is bolder if you dry the herbs yourself. We set out to find the best way to do just that and landed on two reliable methods. The first is air-drying, which took about three days from start to finish: we hung some herb bunches by their stems from a coat hanger and others in small paper bags cinched with string at the top. Both groups yielded great-tasting dried herbs, but the bags supplied the extra benefit of catching leaves that fell off their stems while drying. It was the second method, using a microwave oven, that impressed us the most: after cooking the herbs on high on a paper towel for three minutes, we were able to strip them right off the stems and crush them between our fingers. —Kellie Evans

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The Good Teacher



actions up close—such as when he made a last-minute, pitch-perfect adjustment to his mother's apple tart—was to understand that there's more to his expertise than flawless technique. The chef was always tasting, smelling, touching, looking, and then adapting to the situation at hand. When the tart (see a recipe below) came out of the oven, Pépin decided it needed more color, so he glazed it with a few spoonfuls of apricot jam, even though the original recipe didn't call for it. Of course, it looked—and tasted—divine. —Dana Bowen

MAMAN'S APPLE TART

SERVES 6-8

This dessert (shown at left) comes from the chef Jacques Pépin, who learned how to make it from his mother. To form the crust, Pépin covers the dough with plastic wrap to press it neatly into the pan.

- 1½ cups flour
- 3 tbsp. sugar
- 1 tsp. baking powder
- ¼ tsp. kosher salt
- 5 tbsp. unsalted butter, cut into ½" cubes and chilled
- 3 tbsp. vegetable shortening
- 2 tbsp. milk
- 1 egg, lightly beaten
- 2 large Golden Delicious, Empire, or Cortland apples, peeled, cored, and cut into 8-12 wedges
- 2 tbsp. apricot preserves or jam

① Heat oven to 375°. In a large bowl, whisk together flour, 1 tbsp. sugar, baking powder, and salt. Add 3 tbsp. butter and the shortening and, using your fingers, rub into flour mixture to form coarse pea-size pieces. Add milk and egg and stir with a wooden spoon until just combined. Bring dough together with your hands. Transfer dough to a 9" glass pie plate and, using lightly floured fingers, press dough into bottom and sides; refrigerate for 30 minutes.

② Arrange apple wedges side by side on bottom of pie plate like the spokes of a wheel, pushing gently into the dough as you go. Halve remaining apples and put in middle of tart. Sprinkle apples with remaining sugar and dot with the remaining chilled butter. Bake until the crust is golden, about 45 minutes. Using a pastry brush, brush apricot preserves over the tart and bake for 10 minutes more. Let cool for at least 15 minutes before serving.

W Photos of Jacques Pépin demonstrating more cooking techniques at SAVEUR.COM/ISSUE126

than the rim of a bowl, to keep the egg free of shell fragments and to prevent the yolk from breaking. Instead of scoring and blanching tomatoes to peel them, he simply used a paring knife, a faster method that also yields skins for flavoring stock. And he demonstrated, as shown on the facing page, the wisest approach we've seen yet to cutting up a chicken.

These are the kinds of smart strategies we've always learned from Pépin, but to observe his

Cutting Up Chicken

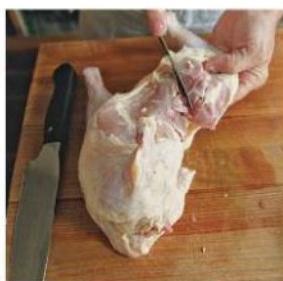
Over the years, Jacques Pépin has honed this efficient technique for cutting up a chicken. His secret? He does as much work with his hands as with his knife, finding where the bird naturally separates, before cutting. Try it for the chicken paprikash and chicken dopiaca recipes on page 81.



① Break wings at second joint and use knife to separate them, leaving the wing bone attached. (Pépin reserves the wing tips for stock.)



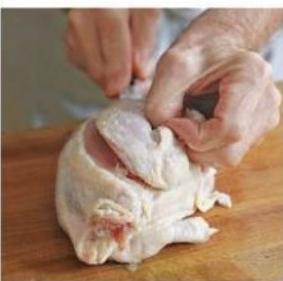
② Suspend chicken by its leg; cut through skin connecting it to carcass. (The weight of the bird, when it's held off the board, makes it easier to cut.)



③ Pull leg back to pop the thigh bone out of its joint; sever leg at joint. Separate thigh from drumstick. Repeat on other side.



④ Make two small incisions on either side of neck cavity. Reach into cavity and pull out wishbone. This will make the breast easier to remove.



⑤ Set chicken on its side and place edge of knife along gap left by wishbone. Begin to cut breast from bone, pressing against contour of carcass.



⑥ Press down on carcass with knife and pull breast meat away from bone until it separates along its natural seam. Repeat on other side.

Rising to the Occasion

MAKING THE BUTTERMILK cluster on page 86 requires patience; the dough must sit for a while to allow the yeast—a living microorganism—to emit enough carbon dioxide to make it rise. How efficiently it does that will depend, in part, on the kind of yeast you're using. Old-fashioned fresh yeast, also called cake or compressed yeast, is best avoided because it's so perishable that it's not unusual to buy a block that's already dead. Instead, we recommend using active dry yeast or instant yeast (the kinds most often found in supermarkets), which are far more reliable. Granulated active dry yeast is made by putting yeast on a dryer to remove 90 percent of its moisture. It's a harsh process that produces many dead yeast cells, which form a hard coating around



each granule. That's why the granules must be proofed, or soaked in water at a temperature of 100 to 115 degrees before they're used, in order to dissolve that coating and awaken the active yeast within. No proofing is required for instant yeast, otherwise known as quick-rise, fast-rise, or rapid-rise yeast. The drying process for this kind of yeast, developed in the 1970s, is gentler; fewer cells are killed, so the yeast is faster acting and can be added directly to dry ingredients. The liquid you add to make the dough, however, should be between 115 and 130 degrees. Any lower, and the yeast might not work; any higher, and you might kill it. Also, because instant yeast

is more potent, you should use less of it: three-fourths of a teaspoon to a single teaspoon of active. Either type of dried yeast should keep for up to a year at room temperature.
—Beth Kracklauer



TODD COLEMAN (9)

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THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered food products and destinations too good to keep to ourselves. Please feel free to raid our pantry!

BY BEN MIMS

SAVEUR 100

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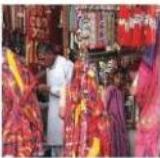
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DISCOVER WHERE THEY'VE BEEN...

Our board members travel every inch of the globe to bring you the best in culinary destinations. Here, we highlight some of their most recent trips:



PETER FRIEDMAN and his wife recently returned from South Africa with their hearts and souls renewed. The people, wildlife, and food were fabulous.



SUZANNE HOMME went on a journey to India—where she discovered that Indian cuisine is as rich and diverse as its culture, a true art form. And the poon there is both an eating implement and a food complement.



FRAN KRAMER recently returned from a movable feast in Australia, where she enjoyed fine dining on trains—*The Ghan*, from Darwin to Alice Springs to Adelaide—and tramcars, moving through Melbourne.



JUDY PERL just returned from the luxurious 450-passenger *Seabourn Odyssey*. With all-inclusive pricing, guests enjoy unlimited open bar, gourmet cuisine, 24-hour room service, and more.



STEPHANIE SORRELLS returned from Oaxaca, Mexico—where she scouted out spots for an upcoming luxury culinary immersion trip in August. Next summer, chef Sean Yontz will lead the way in discovering authentic food, culture, and techniques for making moles and tamales.



NANCY STRONG just returned from a wonderful trip to Egypt, had dinner with the ambassador there, and breakfast with Dr. Hawass, world-renowned archeologist. The vacation included great guides and amazing food—especially on the *Sun Boat IV*.

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October (contact the church for the exact date). **71.** Visit **Hot Doug's in Chicago** (3324 North California Avenue; 773/279-9550; www.hotdogs.com) to try the famous hot dogs and house-made sausages. **72.** To see interesting collections and learn more about **Pyrex glass measuring cups** and other cookware, go to www.pyrexlove.com. **73.** When in France, visit **E. Dehillerin in Paris** (18 rue Coquilliére; 33/1/4236-5313; www.e-dehillerin.fr) to purchase cookware. **75.** Enjoy a meal at one of chef **Gastón Acurio**'s restaurants in Lima, Peru: Astrid & Gastón (calle Cantuarias 175, Miraflores; 511/242-5387; www.astridygaston.com) and Cebicheria La Mar (avenue La Mar 770, Miraflores; 51/1/421-3365; www.lamarcebicheria.com). **76.** Visit the restaurants serving our favorite **bloody marys**: try the **original bloody mary** at the King Cole Bar St. Regis New York (ask for the “red snapper”; 2 East 55th Street, New York City; 212/753-4500); the **Singapore bloody mary** at the Astor Bar at the St. Regis Singapore (ask for the “chilli padi mary”; 29 Tanglin Road, Singapore; 65/6506-6888); the **Cajun bloody mary** at Cochon (930 Tchoupitoulas Street, New Orleans, Louisiana; 504/588-2123); the **Old Bay bloody mary** at the Old Ebbitt Grill (ask for the “bloody Maryland”; 675 15th Street NW, Washington, D.C.; 202/347-4800); the **Boston bloody mary** at Eastern Standard (ask for the bloody mary “Duxbury style”; 528 Commonwealth Avenue, Boston, Massachusetts; 617/532-9100); the **heirloom bloody mary** at Union Square Cafe (21 East 16th Street, New York City; 212/243-4020; available in the summer only); and the **tomatillo bloody mary** at Whist at the Viceroy Santa Monica (ask for the “green bloody mary”; 1819 Ocean Avenue, Santa Monica, California; 310/260-7511). **78.** For a list of farms that ship **Walla Walla onions**, contact the Walla Walla Sweet Onion Marketing Committee (509/525-1031; www.sweetonions.org). **80.** Try the famous **béarnaise and fries at the Glass Onion** (1219 Savanna Highway, Charleston, South Carolina; 843/225-1717; [www.ilovetheglassonion.com](http://ilovetheglassonion.com)). **81.** To find information on cooking classes with **Kasma Loha-unchit**, go to www.thaifoodandtravel.com. **82.** Pick up **schmaltz**, or rendered chicken fat, and chicken skin from your local butcher or from My Kosher Market (call ahead to order; prices vary by availability; 305/949-6068; www.mykoshermarket.com). **83.** Purchase a **sharkskin wasabi grater** from Sid Wainer & Son (\$29.99; 888/743-9246; www.sidwainer.com). **84.** To order **Margerum M5 wine**, go to www.margerumwinecompany.com (prices vary). **87.** Purchase ground **sุมac** from the Spice House (\$4.38 for a 2.5-ounce jar; 847/328-3711; www.thespicehouse.com). **88.** Purchase a **Nakiri knife** from Northwestern Cutlery (\$129.95; 888/248-4449; www.nwcutlery.com). **89.** Try the **seafood chowder at the Esquire Restaurant** (772 Bedford Highway, Bedford, Nova Scotia; 902/835-9033). **90.** To taste the cooking of chef **Anne Kearney**, visit her restaurant, Rue Dumaine (1061 Miamisburg Centerville Road, Dayton, Ohio; 937/610-1061; www.ruedumainerestaurant.com). **91.** Here's how to find some of our favorite products from **Wisconsin**:

Buy **Schublig** (\$4.29 for a 1-pound package of three sausages) and **Mettwurst** (\$3.89 for a 1-pound ring of sausage) **sausages** from Ruef's Meat Market in New Glarus (608/527-2554; www.ruefsmeatmarket.com). If you visit New Glarus, swing by the New Glarus Brewing Company (2400 State Highway 69, New Glarus; 608/527-5850; www.newglarusbrewing.com) to try the **lambic-style beer**. When in Potosi, visit Potosi Brewing Company (209 South Main Street; 608/763-4002; www.potosibrewery.com) to try the **Good Old Potosi beer**. Purchase Chalet Cheese Cooperative's **Limbburger**, made in Monroe, from nearby Baumgartner's Cheese Store and Tavern (\$7.25 for a 1-pound block; www.baumgartnercheese.com; 608/325-6157); **cheese curds** from Gibbsville Cheese in Sheboygan Falls (\$4 for a 1-pound package; 920/564-3242; www.gibbsvillecheese.com); **smoked whitefish** from Charlie's Smokehouse in Ellison Bay (\$17.50 for a 3-pound box; 920/854-2972; www.charliessmokehouse.com); and **dried cherries** from Country Ovens in Forestville (\$5.95 for an 8-ounce bag; 800/544-1003; www.countryovens.com). To locate retailers that sell **small-batch gin** from Death's Door Spirits in Washington Island, contact the company (\$41.25 for a 750-milliliter bottle; 608/441-1083; www.deathsdoorspirits.com). Order **kringles** from Racine Danish Kringles in Racine (\$25.95 for one 22-ounce kringles; 800/432-6474; www.kringle.com); **melted bars** from Oaks Candy in Oshkosh (\$21.60 for 24 bars; 920/231-3660; www.oakscandy.com); **wintergreen patties** from Kaap's in Green Bay (\$18.85 for 1 pound; 888/430-9043; www.kaapscandies.com); **Norwegian lefse** from Countryside Lefse in Blair (\$39 for 12 packages; 800/584-6789; www.lefse.com). Stop in Milwaukee at the Miller Bakery (1415 North Fifth Street; 414/347-2300) to order **marbled rye and pretzel rolls**, and go to the American Club in Kohler (419 Highland Drive; 800/344-2828; www.destinationkohler.com) to try the famous **hard rolls**. You can order a Wisconsin-made **apple pie** from Elegant Farmer in Mukwonago (\$19.99 for an 8-inch pie; 262/363-6771; www.elegantfarmer.com); and **Florentiners and Nussknackers** from Clasen's European Bakery in Middleton (\$3.69 for each 2-ounce piece; 608/831-2032; www.clasensbakery.com). Koop's in Pleasant Prairie makes **Düsseldorf-style mustard** (\$2.50 for a 12-ounce bottle; 262/947-3500; www.koopsmustare.com). To purchase a **beer boot** like the one shown on page 75, contact or visit Essen Haus in Madison (514 East Wilsonstrasse; 608/255-4674; [www.esSEN-haus.com](http://www.essen-haus.com)). **93.** Purchase **Lingham's Hot Sauce** at Pacific Mercantile Company (\$2.49 for a 12-ounce bottle; 303/295-0293; www.pacificeastwest.com). **95.** Purchase a copy of Sally Fallon's **Nourishing Traditions** from New Trends Publishing (\$27; 877/707-1776; www.newtrendspublishing.com). **96.** Visit **Quince Restaurant** (470 Pacific Avenue, San Francisco, California; 415/775-8500; www.quincerestaurant.com) to try the mushroom and salsify baked custard. **97.** Visit **Padang Brown Food Court** in Penang (corner of Perak Road and Anson Road, George Town, Penang Island, Malaysia) to try the

spring rolls and mung bean flour sweets. **99. Quail eggs** are available at many specialty stores and can also be purchased from Lake Cumberland Game Bird Farm and Hatchery (765/381-3642; www.lakecumberland-gamebirds.com). **100.** To try **Sweetwater's Donut Mill doughnuts**, order them by mail (269/372-3636; www.sweetwatersdonuts.com) or visit the flagship store (3333 Stadium Drive, Kalamazoo, Michigan).

Recipes

To make the Greek fried cheese (see page 80), use **haloúmi** (\$6.49 for an 8-ounce package) or **kefalográyi** (\$10.98 for a 1-pound piece) from Minos Imports (630/847-6072; www.minosimports.com). To make the Brazilian salt cod stew (see page 81), use **dried salt cod** (see #22, above) and **coconut milk** from Import Food (\$2.59 for a 14-ounce can; 888/618-8424; www.importfood.com). To make the crabs and spaghetti (see page 82), use **red king crab legs**, available from FishEx (\$19.95 per pound; 888/926-3474; www.fishex.com). To make the crawfish étouffée (see page 82), purchase **frozen crawfish tails** from Louisiana Crawfish Company (\$15.95 for a 1-pound bag; 888/522-7292; www.lacrawfish.com). To make David Tanis's rabbit in mustard sauce (see page 84), purchase a **whole rabbit** from D'Artagnan (\$36.99 for a 3-pound rabbit; 800/327-8246; www.dartagnan.com). To make tabbouleh (see page 86), use **No. 1 grade bulgur** (see picture, page 100) from Kalustyan's (\$4.49 for a 14-ounce package; 800/352-3451; www.kalustyans.com). To make the pistachio ice cream (see page 87), use **4" aluminum molds** (see picture, page 100) from Little India Store, Inc. (\$2.99 each; 212/683-1691; www.littleindianewyork.com). To make the plum tart (see page 87), use **Italian plums** (see #24, above). To make the dark and stormy (see page 88) and ginger teriyaki glaze (see page 92), use **PacifiKool Hawaiian Ginger Syrup** (see #2, above). To make the New York cocktail (see page 90), use **Rittenhouse rye** (see #55, above). To make the Sichuan dipping salt (see page 92), use **Sichuan peppercorns** (\$4.99 for a 2-ounce pack; see picture, page 100) and **Chinese five-spice powder** (\$5.99 for a 2-ounce pack), both available from Kalustyan's (800/352-3451; www.kalustyans.com). To make schmaltz (see page 92), use **rendered chicken fat** from chicken skins (see #82 above). To make the Korean dipping sauce (see page 92), buy **red pepper paste** (ask for "hot pepper paste"; \$7.99 for a 2.2-pound container) and **soybean paste** (\$5.99 for a 2.2-pound container; see picture, page 100) from Koa Mart (www.koamart.com).

Sweepstakes

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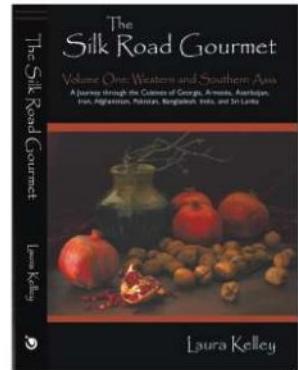
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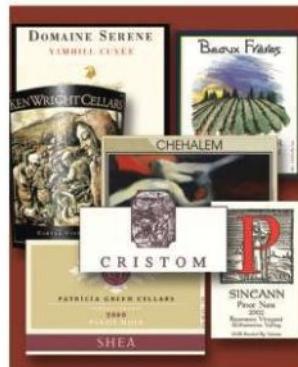


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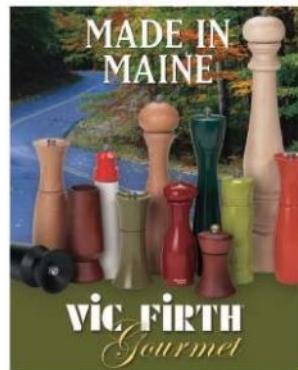


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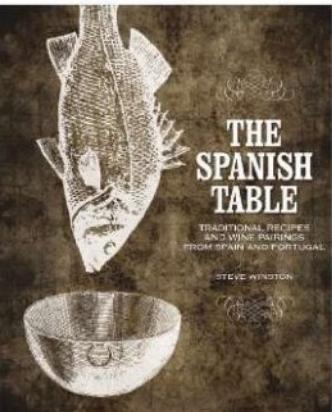
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MOMENT



TIME 8:15 A.M., August 1, 1976

PLACE Bagheria, Sicily

Sicilian women make estratto di pomodoro—tomato paste—the traditional way: by spreading puréed fresh tomato on pinewood boards and leaving it to bake in the sun for up to ten days.

PHOTOGRAPH BY FERDINANDO SCIARRA/MAGNUM

BAY LEAVES

HAVE BEEN CULTIVATED FOR
THOUSANDS OF YEARS.

*Unfortunately, some of them taste like
they've been around that long.*



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